

Saturday 24th January

JOIN US FOR BURNS NIGHT

AND
CELEBRATE
16 YEARS OF ONDINE

with Roy Brett & Lee Murdoch

Entertainment includes piper and traditional
address to the haggis.

Arrival from 6.45pm, dinner from 7.30pm.



CRISPY PERELLO OLIVES

WHISKY PAIRING:
Kingsbarns Doocot.
Soft cereal sweetness
and coastal freshness.

CRISPY OYSTER

Scotch bonnet sauce
WHISKY PAIRING:
Kingsbarns Balcomie.
Bright orchard fruit with
a subtle maritime edge.



HAGGIS CHIEFTAN

Bashed neeps & tatties
WHISKY PAIRING:
Kingsbarns Coaltown.
Smoky peat, charred oak
and savoury warmth.

NEWHAVEN HOT SMOKED SALMON MOUSSE,

Whisky jelly, treacle soda bread
WHISKY PAIRING:
Kingsbarns 10-Year-Old. Honeyed
malt, citrus peel and balanced oak.

WARMED TREACLE TART

Vanilla Chantilly, butterscotch sauce
WHISKY PAIRING:
Kingsbarns 10 Year Old.
Rounded sweetness with a long,
mellow finish.

£49.00

TASTING
MENU



£79.00

WITH WHISKY
PAIRING