

CORRIGAN'S
MAYFAIR

BURN'S NIGHT 25TH JANUARY

£75.00

SCOTCH EGG, BLACK PUDDING & DANDELION SALAD

SCOTTISH LANGOUSTINE, POTATO FARL & TRUFFLE

ARBROATH SMOKIE PANCAKE,
HORSERADISH SCALLION & CAVIAR

DALMORE WHISKY CURED SCOTTISH SALMON, HERITAGE
BEETROOT & GRATED HORSERADISH

TRANCHE OF TURBOT & BROWN BUTTER, SCOTTISH MUSSELS

MUTTON CHOP,
HAGGIS SAUSAGE BAKED IN HEATHER & CRUSHED TURNIPS

BRAISED BEEF CHEEK, BONE MARROW & PARSLEY GARLIC

LARGE PLAICE & RAZOR CLAM

TEA LOAF, DALMORE WHISKY ICE CREAM
CHOCOLATE SHORTBREAD, SALTED CARAMEL

OAT CRUNCH BISCUIT, DRUNKEN FRUITS

HEATHER HONEY MADELEINE'S & BUTTERMILK CREAM

WHISKY SOAKED CHEESE (£9.00 SUPPLEMENT)

MENU SUBJECT TO SEASONAL CHANGES & SERVICE CHARGE

CORRIGAN'S
MAYFAIR

*JOIN US FOR A WHISKY TASTING WITH DALMORE BETWEEN 6
AND 6.30PM BEFORE DINING*

*SAMPLE A DRAM OF DALMORE 15YO AND DALMORE KING
ALEXANDER*

The Dalmore's heritage dates back to 1263. The Dalmore is crafted using a 150 year old artisan process, passed down through the generations. Harnessed by the skills of our craftsmen, eight hand beaten copper stills of variable shape and size deliver a full flavoured and complex new spirit, which is then tempered and enriched over the years in the finest American white oak ex-bourbon casks and hand selected oloroso sherry butts, sourced from world renowned bodega Gonzalez Byass. Master Distiller Richard Paterson consequently makes his final selection, harmonising the spirit of the chosen casks in bespoke sherry butts until he deems the precious contents ready for bottling.

COCKTAILS £14.00

BOBBY BURNS

*Dalmore 12 year scotch, sweet vermouth,
Benedictine herbal liqueur and lemon*

Created in the original Waldorf Hotel located on Fifth Avenue New York, the Bobby Burns was named after the Scottish poet and served on Burns Night every year

HENDRICKS & ELDERFLOWER COLLINS

Gin, Sugar, soda, lemon & elderflower cordial

The quintessential Scottish Gin produced by William Grant & Sons in Girvan. In addition to the traditional infusion of juniper Hendrick's uses Bulgarian rose and cucumber to add flavor.