



THE  
DRAGON

AWARD WINNING PUB RESTAURANT

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burns night

5 COURSE £24.95

a wee nibble

LANARK BLUE (V)(GFO)  
scottish cheese mousse served with oatcake

FORFAR BRIDIE  
spiced lamb in a shortcrust pastry

starters

COCK A LEEKIE (GF)  
confit chicken, leek and prune terrine, seeded croute,  
bone marrow butter

RUMBLEDETHUMPS (V)  
potato and spring cabbage croquette, poached egg,  
isle of mull hollandaise

fish course

CULLEN SKINK (GFO)  
smoked haddock, potato, baby onion, fish broth, parsley  
(VEG OPTION AVAILABLE)

haggis

HAGGIS, NEEPS AND TATTIES (GFO)  
(VEG OPTION AVAILABLE)

dessert

CRANACHAN (V)(GF)  
raspberry mousse, honeycomb, whiskey, wild heather

(v) suitable for vegetarians (gf) the majority of our dishes can be gluten free, please ask a member of staff

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

