

Covered Dining: **BRIGADOON**

Starter | Main | Dessert | Hot Drink **£39.95**

Bread for the table with wild garlic butter

Vegan and gluten free option available

STARTER

Scotch egg, mustard mayo, watercress & pink onions

Scottish oat cakes & mushroom pate, topped with tomato & chili chutney **Vg** **GF**

MAIN COURSE

Haggis, neeps & tatties with whisky sauce

Meat or Vegan available

Cullen Skink served with bannock

Smoked haddock and potato soup served with bread

Roasted beetroot & butternut squash salad with goat's cheese & walnuts **V** **GF**

SIDE DISHES (£3.99 extra)

Honey-glazed parsnips **v**

Fries **Vg**

Sauteed cabbage with bacon

DESSERTS

Strawberry Crannachan **GF**

Traditional scottish dessert made with oats, cream, whisky & raspberries

Sticky toffee pudding **v**

Blood orange sorbet with fresh berries **Vg**

Honeycomb ice cream with fresh berries **Vg** **GF**

Chef's selection cheese board **GF**

V Vegetarian **Vg** Vegan **GF** Gluten Free

Due to cooking times, some items may not be available to late arrivals.

For a full list of allergens, please go to openairtheatre.com/allergens.

If you have any further questions, please contact us at openairtheatre.com/contact.

Food may not be taken into the auditorium, and is sold subject to our terms and conditions openairtheatre.com/terms

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