

Saturday 25<sup>th</sup> January 2020  
Burns Night

At Pillars of Hercules

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***Traditional Lentil and Carrot Soup***

***Tower of Haggis, Neeps and Tatties***

*Vegetarian Haggis, Mashed Turnips and Potatoes  
served with Creamy Whisky Sauce*

***Aubergines and Red Peppers Pie***

*Roasted Aubergines and Red Peppers cooked with Juniper Berries and Red  
Wine capped with Puff Pastry served with Roasted Potatoes and Seasonal  
Vegetables*

*or*

***Steak and Ale Pie***

*Chunks of Aberdeen Angus Beef slowly Braised in Samuel Smith Pale Ale  
capped with Puff Pastry served with Roasted Potatoes and Seasonal  
Vegetables.  
(£3 supplement)*

***Traditional Scottish Cranachan***

*Freshly Whipped Double Cream with Raspberries, Scottish Whisky, Toasted  
Oats and Honey served with Homemade Shortbread.*

*Coffee and tea*

*4 courses with coffee £25 per person*

**Ask our staff if you wish to reserve a table or email to  
[cafe@pillars.co.uk](mailto:cafe@pillars.co.uk)**

This menu is available as gluten free and Vegan.

Please tell us your requirement at the time of booking.

Be aware that we use ingredients containing nuts and gluten in our kitchen.