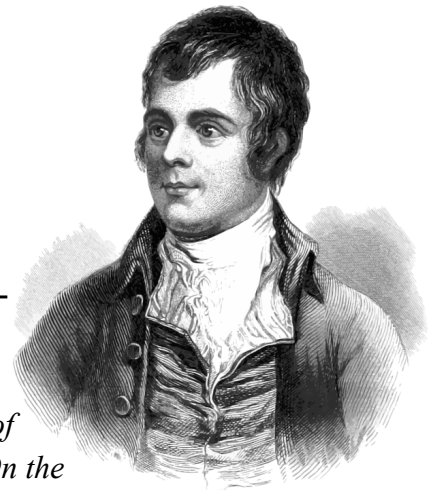




BURNS NIGHT AT THE THREE CROWNS



To celebrate the 263rd birthday of Rabbie Burns, we are delighted to offer a choice of Scottish specials over the weekend of January 29th & January 30th. Once again our haggis, pies and sausages are all made by Crombies of Edinburgh and black pudding by Charles Macleod from the Isle of Lewis. On the evening of Friday January 28th there will be a few songs as well as the opportunity to see Michael & guest perform the address to the haggis. Wearing of tartan is encouraged and a wee dram to anybody who takes the microphone to perform a reading.

Menu

Cullen Skink 6.00

Originated from the fishing port of Cullen, a thick soup of smoked haddock, potatoes & onions served with oatcakes and butter

Haggis Bonbons 6.50

Deep fried, breaded Haggis bites served with whisky sauce

Smoked salmon pate 6.50

with smoked salmon and served with oatcakes

Haggis, Neeps & Tatties 6.00 starter

10.00 main

Scotland's national dish served with `Neeps` and `Tatties` (mashed swede & mashed potato)

Vegetarian Haggis (V) 6.50 starter

11.00 main

a mix of lentils, swede, oatmeal, onion, carrot & spices, served with Neeps & Tatties

Scotch Pie 11.00

a firm half time favourite at every football ground in Scotland. The filling is seasoned minced mutton, served alongside your choice of Neeps & Tatties or chips & Heinz beans

Diamond Award Best Scotch Pie 2018 by Scottish Craft Butchers

Haggis & Clapshot Pie 11.00

haggis topped with a mix of swede, potato & onion. Served with your choice of Neeps & Tatties or chips & Heinz Beans

Irn-Bru Pulled Pork 14.00

pork shoulder braised in Irn-Bru with paprika & mustard, served with Irn-Bru* BBQ dip and your choice of Neeps & Tatties or a brioche burger bun, chips & Heinz beans

*Irn-Bru, onion, ketchup, mustard, vinegar & Worcester sauce.

Whisky, Hog & Wild Thyme Sausages 13.00

with a jug of whisky, ale & onion gravy on the side, served with your choice of Neeps & Tatties or chips & Heinz beans.

Overall Scottish Diamond Award Winner- Scottish Championship 2004

Beef, Mushroom, Ale & Stornoway Black

Pudding Pie 14.00

a variation of our own famous flaky pastry pie, served alongside Neeps & Tatties

Aberdeen Angus Burger 13.00

topped with either haggis, Stornoway black pudding or Irn-Bru Pulled Pork served with chips & Heinz beans with Irn-Bru BBQ dip on the side

Deep Fried Mars Bar 7.00

chilled and double dipped in batter before deep frying, served with vanilla ice cream

Invented in 1992 by The Carron chippy in Stonehaven who average 150 sales a week. "Deep-frying one of our products would go against our commitment to promoting healthy, active lifestyles." Commented the producer of Twix, Snickers and M&M's...