


SHARING MENU



THE
PERFECT
MATCH

1ST COURSE


Scottish mussels with tikka masala, a mangoes on the run & coconut broth and grilled sourdough.

Paired  With

Innis & Gunn Cherry Kriek

2ND COURSE


Grilled Ayrshire 45-day aged Sirloin, braised beef cheek, mac n' cheese with a truffle crumble and a Cafe de Paris butter.

Paired  With

Innis & Gunn Original PX Cask

3RD COURSE

Baked cookie dough with a Tunnocks wafer and salted caramel & vanilla ice cream.

Paired  With

Innis & Gunn Vanishing Point

3 COURSES, FOR TWO, FOR £50.

Book now at innisandgunn.com