

Burns Night at Oscar's Inn

Join us for an evening of music, food, poetry and whisky
in celebration of the bard's birthday



Thursday 29th January from 7pm
£30 per person - book now

Starters

Cullen skink

Leek and potato soup with fresh bread (VE) (GF*)

Mains

Traditional haggis

Vegetarian haggis (VE)

Nut roast (VE)

All served with neeps and tatties (V) (VE)*

Dessert

Cranachan (V)

Red wine-poached pears with vegan vanilla ice-cream (GF) (VE)

Followed by

Cheese and biscuits

Coffee and shortbread (V)



GF: Gluten free | GF*: Gluten free on request
V: Vegetarian | VE: Vegan | VE*: Vegan on request

Please ask a member of our team for detailed allergen information.

Whilst we make every effort to avoid cross-contamination, our food is freshly prepared in an environment where allergens may be present and therefore we cannot guarantee that any dish does not contain any particular ingredient or allergen.

Please speak to a member of our team if you have any dietary requirements, questions or concerns.

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