

Spend Burns Night at Duck & Waffle

If you have not yet made plans for Burns Night then there is still time to book a place at Duck & Waffle Edinburgh where they will celebrate with an evening of chef-curated menu specials and “elevated whisky cocktails” that pay homage to Scotland’s rich cultural heritage.

Culinary Director Daniel Barbosa and Executive Chef Lucia Gregusova have curated the menu to capture the essence of Scottish flavours. Guests can enjoy classics like Haggis, Neeps & Tatties, a hearty Cullen Skink and served with fresh sourdough, and a delightful Cranachan Knickerbocker with raspberries, whisky cream, and caramelised oats. In true Burns Night style, a series of elevated whisky cocktails accompanies the main event.











▪ BURNS NIGHT MENU SPECIALS:

- HAGGIS, NEEPS & TATTIES spring onions
 - CULLEN SKINK, haddock, chives, sourdough bread
 - CRANACHAN KNICKERBOCKER (V) raspberries, whisky cream, caramelised oats
 - ELEVATED WHISKY COCKTAILS
 - **THE ROYAL MILE**
 - Highland Park 12 year / yellow chartreuse / fresh lemon juice / Angostura bitters A showcase of HP12's versatility; citrus and honey notes layered with smokiness.
 - **MOMENT IN TIME**
 - Bowmore 12 year / white grape & apricot soda / peach syrup & peach bitters Bowmore's distinguished profile complemented by the sweet essence of stone fruits.
 - **HIDDEN GEM**
 - Macallan 12 year / Oloroso / housemade orange & tonka bean syrup / Champagne
 - Warming and elegant; Macallan's complexity enhanced with nuttiness and citrus spice.
 - **TICKET TO RIDE**
 - Highland Park 12 year / Aperol / Martini Rosso / Irn-Bru cordial
 - Vibrant, refreshing, and playful. Double the nostalgia, double the fun. Chilled and poured over ice.
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- Reservations: <https://duckandwaffle.com/edinburgh/reservations/>
 - Date: Thursday, January 25, 2024
 - Menu: Burns Night menu specials available all day, in addition to the signature menu.
 - Address: Duck & Waffle Edinburgh, St James Quarter, 400-402 St James Square, EH1 3AE