

THE
BOTHY
RESTAURANT

SMALL
PLATES

Warm Bread & Smoked Butter (V)	3.45
Nocellara Olives (V)	3.45

STARTERS

Soup of the Day (V) <i>Warm Bread & Smoked Butter</i>	4.95
Isle Of Arran Haggis, Neeps & Tatties <i>Neeps & Tatties with a rich Glenmorangie Whisky Sauce</i>	5.95
Loch Fyne Smoked Salmon & Scotch Quail Egg <i>Caper & Dill Crème Fraiche</i>	8.45
Chicken & Ham Hock Terrine <i>Apricot Chutney & Pickled Baby Vegetables</i>	5.95
Isle of Barra Seared Scallops <i>Braised Pork Cheeks, Braised Apple, Broad Beans, & Red Wine Jus</i>	9.95
Whipped Inverlochy Goats Cheese (V) <i>Gingerbread Crumb, Roasted Beets & Apple Gel</i>	5.95
Cullen Skink <i>Warm Bread & Smoked Butter</i>	5.95

MAINS

Glazed Duck Breast <i>Sweet Potato Fondant Turnip, Baby Beetroot, Pickled Black Berries & Pan Jus</i>	17.95
Halibut <i>New Potatoes, Shaved Fennel & Herb Salad with a Sauce Vierge</i>	18.95
Roast Pork Belly Stuffed with Black Pudding <i>Savoy Cabbage, Bacon Lardons, Crackling, Creamed Potatoes & Cider Jus</i>	15.95
Borders Lamb Rump <i>Bubble & Squeak Cake, Wilted Spinach, Parsnip Puree & Mint Jus</i>	18.95
Port Braised Shallot Tart Tatin (V) <i>Scottish Foraged Herb Salad & Orange with Crumbled Katy Roger's Crowdie</i>	12.95
Pearl Barley Risotto (V) <i>Beetroot & Swiss Chard, Cep Emulsion & Beetroot Crisps</i>	13.95
Scottish Breast of Chicken <i>Haggis croquette, Roast Turnip, Crispy Chicken Skin Crisps & Pan Jus</i>	14.95
35 Day Dry Aged 10 oz Orkney Gold Ribeye <i>Confit Tomato, Potato Pave, Sauce Chasseur</i>	24.95

BOTHY CLASSICS

12 Hour Braised Shin of Beef Wellington <i>Smoked Mash, Parsnip, Glazed Shallot, Ale Jus</i>	13.95
Beer Battered Haddock <i>Mushy Peas, Hand Cut Chips, Pickled Quail Egg & Tartar Sauce</i>	12.95
Steak Burger, Mull of Kintyre Cheese <i>Tomato, Pickle, Burger Sauce On Brioche with Hand Cut Chips & Rainbow Slaw</i>	12.95
Isle Of Arran Haggis, Neeps & Tatties <i>Isle Of Arran Mustard & Glenmorangie Whisky Sauce</i>	12.95

AFTERNOON
TEA

Our delicate afternoon tea includes a selection of handcut sandwiches, homemade scones, and lots of sweet treats

£11.95 per person

Available daily from noon-5pm

SIDES

Hand Cut Chips (V)	3.45
Foraged Herb & Rocket Salad With Orange (V)	3.45
Creamed Savoy Cabbage & Bacon Lardons	3.45
Bubble & Squeak	3.95
Smashed Rooster Potatoes (V)	3.45
Leek & Smoked Haddock Mac & Cheese	3.95
Rainbow Slaw (V)	2.95

DESSERTS

Brioche Bread & Butter Pudding (V) <i>Orange Curd & Bramble Ice Cream</i>	5.45
Seasonal Scottish Cheeseboard (V) <i>Grapes, Oatcakes & Spiced Chutney</i>	8.95
Bitter Chocolate & Orange Tarte (V) <i>Cointreau Ice Cream</i>	5.45
Bothy Banoffee Cheesecake (V) <i>Granola, Caramelized Banana</i>	5.45
Sticky Toffee Pudding (V) <i>Caramel Sauce & Vanilla Ice Cream</i>	5.45

SUNDAY ROAST

Join us every week for our melt in the mouth roast, served up with a host of seasonal veggies and our famous home made Yorkshire puddings

2 Courses £16.95 per person

Available all day Sunday, until it runs out!

(v) = vegetarian

Allergen: We can cater for a number of dietary requirements please let your server know if you have any allergies. We want to make sure there is something for everyone on our menu, whatever your dietary requirements. You'll find plenty of gluten-free dishes on offer to help make your visit as easy and enjoyable as possible. Please ask your server when ordering about our gluten free dishes and suitable sauces. Please let your server know your requirements when you arrive too.