

THE
BOTHY
RESTAURANT

SET MENU 3

3 Courses £37.95

Cullen Skink

Warm Bread & Smoked Butter

House Smoked Chicken

Celeriac Remoulade, Plum Puree, Roasted Hazelnut Shallot & Orange Dressing

Seared Scallops

Isle of Arran Black Pudding, Candied Apples & Bacon Jam

Crispy Polenta Cake (V)

Burnt Onion Puree & Pickled Mushrooms

Roast Corn-Fed Chicken

Scallion Mash, Roasted Baby Swedes, Bacon, Shallot & Thyme Jus

Butternut, Crowdie & Spinach Wellington (V)

Smoked Red Pepper Puree & Crispy Kale

Scottish Salmon Fillet

Chilli, Lime & Coriander Crushed Potato, Sweetcorn Puree, White Wine Crème Fraiche

Glazed Duck Breast

Sweet Potato Fondant, Turnip, Baby Beetroot, Pickled Blackberries & Pan Jus

28 Day Dry Aged Ribeye Steak

Confit Tomato, Hand-Cut Chips, Pepper Sauce

Warm Lemon & Almond Tart (V)

Lemon Curd, Almond Crumble, Chantilly Cream

Selection of Scottish Cheese (V)

Grapes, Oatcakes & Spiced Pear Chutney

Sticky Toffee Pudding (V)

Caramel Sauce with Vanilla Ice Cream

Chocolate & Orange Ganache (V)

Hazelnut Sponge, Cointreau Ice Cream, Citrus Gel & Chocolate Soil

(v) = vegetarian

ref: 05/18

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.