



THE  
**BOTHY**  
RESTAURANT

**WEE WEDDINGS**



**LET THE ADVENTURE BEGIN...**

To enquire or for more information, please get in touch by emailing us at [info@bothyglasgow.co.uk](mailto:info@bothyglasgow.co.uk) or call 0845 166 6032.

THE  
**BOTHY**  
RESTAURANT

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11 Ruthven Lane, Hillhead, Glasgow West End, G12 9BG

# COME ON IN...

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The Bothy is a quintessential Scottish bolthole, a charming little culinary institution tucked away from the throng of the busy West End and accessed via the charming cobbled stones of Ruthven Lane. The antidote to off the shelf packaged weddings; we focus on intimate and bespoke celebrations for those with a love for locally sourced produce, liquid treasures and a good measure of Glaswegian charm.

Situated just minutes on foot from many local churches and chapels, and just a short car (or subway!) ride from the local registry offices.

To arrange a show round, please get in touch on 0845 166 6032



# THE DETAILS

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- Just a couple of minutes walk from the beautiful Botanic Gardens
- Wedding brunches also available
- Able to cater for parties of 14-22 people
- Hosted Whisky tastings also offered
- Special rates for selected midweek dates
- Access to our special suppliers list including local florists, photographers & pipers
- Small ceremonies can take place in the room before the meal
- Use of our courtyard for photos





## EXAMPLE MENU

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### The Bothy Classic Cullen Skink

Scottish Smoked Haddock, Leeks, Onion & Potato, Served with Soda Bread

### Seared Isle of Barra Scallops

Stornoway Black Pudding, Brambly Apple Puree & Toasted Hazelnuts

### Ardgay Venison Carpaccio & Lollipops

Watercress, Celeriac Crisps & Walnut Vinaigrette

### Whisky Anster Risotto (V)

With Beetroot, Broad Beans & Watercress

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### Gartmorn Roast Duck Breast

Confit Duck Leg Croquette, Celeriac Puree & Fondant Potato

### Baked Fillet of Cod

Stem Broccoli, Sautéed Potatoes & Butter Sauce

### 8oz Orkney Gold Fillet

Hand Cut Chips, Portobello Mushroom, Plum Vine Tomato & Green Peppercorn Sauce

### Tomato & Basil Girasole (V)

Black Olive & Lilliput Caper Sauce, Basil Crisps

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### Selection of Isle of Arran dairy Ice-creams

with Fresh Berries

### Selection of Scottish Cheeses

Grape & Sultana Chutney, Fresh Apple & Arran Oat Cakes

### Chocolate Salted Caramel Delice

Rum Soaked Raisins with Coffee Crème Fraiche

### Steamed Orange and Marmalade Pudding

Orange & Cinnamon Syrup with Rhubarb Ice Cream

## FOOD, GLORIOUS FOOD

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Our signature set menus are packed full of locally sourced, seasonal produce, and therefore changes almost weekly depending on seasonality. We can also tailor wedding breakfasts to your own tastes, and our head chef and team is on hand to advise on complementing courses, wine pairing and more.

## A TOAST OR TWO

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We think your taste in tipples is a very personal thing, so we don't offer drinks packages. Instead, you can choose from our "Bothy Originals" a niche list of mixed drinks with a focus around Scottish spirits. If you are looking for something more straightforward, we are famed for our perfect Scottish Gin serves, and our sizable collection of malts. Add to that our hand-picked wine collection, and we think you will find just the drink to clink.



Photography Credit: Tom Cairns Photography



## THE SCULLERY

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Our standout private dining room, The Scullery is a warm and welcome space with a rustic feel. Set as one big top table, its perfect for lively conversations, jolly toasting and lots of laughter for the happy couple and up to 22 family and friends.

With traditional exposed sandstone brickwork throughout, the room is further enhanced with a hearty fireplace and hearth, and decked out in soft supple leathers and tones of heather & honey.

