

THE  
**BOTHY**  
RESTAURANT

**NIBBLES**

Warm Bread & Smoked Butter (v)	3.95
Nocellara Olives (v)	3.95

**STARTERS**

Soup of the Day (v) <i>Warm Bread &amp; Smoked Butter</i>	4.95
Isle Of Arran Haggis <i>Neeps &amp; Tatties with a Rich Scottish Whisky Sauce</i> <i>(Vegetarian Alternative Available)</i>	6.45
Trio of Cured Fish <i>Scottish Salmon, Halibut &amp; Mackerel, Pickled Shallots, Beetroot Relish, &amp; Lemon Crème Fraîche</i>	8.95
House Smoked Chicken <i>Celeriac Remoulade, Plum Purée, Roasted Hazelnut Shallot &amp; Orange Dressing</i>	6.95
Scottish Scallops with Arran Black Pudding <i>Candied Apples &amp; Bacon Jam</i>	10.95
Crispy Polenta Cake (v) <i>Burnt Onion Purée &amp; Pickled Mushrooms</i>	6.95
Cullen Skink <i>Warm Bread &amp; Smoked Butter</i>	6.95

**MAINS**

Glazed Duck Breast <i>Sweet Potato Fondant, Turnip, Baby Beetroot, Pickled Black Berries &amp; Pan Jus</i>	18.95
3oz Rump of Borders Lamb with Braised Shoulder Hot Pot <i>Pea &amp; Mint Purée, Garlic Mash, Roasted Chantenay Carrots, Red Wine &amp; Thyme Jus</i>	18.95
Butternut, Crowdie & Spinach Wellington (v) <i>Smoked Red Pepper Purée &amp; Krispy Kale</i>	13.95
Scottish Salmon Fillet <i>Chilli, Lime &amp; Coriander Crushed Potato, Sweetcorn Purée, Charred Scallions &amp; White Wine Crème Fraîche</i>	18.95
Leek, Mushroom & Tarragon Risotto (v) <i>Gran Kinara Shavings &amp; Crisps</i>	13.95
Salad of Kale, Sugar Snaps & Garden Peas (v) <i>Roasted Crushed Almonds, Mint, Orange, Pomegranate, Chilli, Lime &amp; Coriander Dressing</i> <b>Add Grilled Chicken Breast or Bothy Smoked Salmon to your salad for £2.95</b>	8.95
Roasted Corn-Fed Chicken <i>Scallion Mash, Roasted Baby Swede, Bacon, Shallot &amp; Thyme Jus</i>	15.95
28 Day Dry Aged 10oz Ribeye <i>Confit Tomato, Grilled Mushroom &amp; Hand-Cut Chips</i> <i>Choose from either Peppercorn or Béarnaise Sauce</i>	26.95

**BOTHY CLASSICS**

Beer Battered Haddock <i>Mushy Peas, Hand Cut Chips &amp; Tartar Sauce</i>	13.95
Bothy Steak Burger <i>Smoked Cheddar, Tomato, Pickle, Burger Sauce, On Brioche Bun with Hand Cut Chips</i> <b>Add, Bacon // Haggis // Fried Egg // Roasted Beetroot £1 each</b>	12.95
Isle of Arran Haggis <i>Neeps &amp; Tatties with a Rich Scottish Whisky Sauce</i> <i>(Vegetarian Alternative Available)</i>	12.95
Beef Cheek & Ale Pie <i>Buttery Mash with Roasted Baby Navets &amp; Tenderstem Broccoli</i>	14.95

**MADE IN  
SCOTLAND**

At The Bothy, we believe wholeheartedly in provenance and seasonality. For that reason, we work with over a dozen Scottish suppliers from all over the country, including our Royal Warrant holding Buccleuch Beef.

Please ask for more information on our produce partners.

**SIDES**

Hand Cut Chips (v)	3.45
Creamed Rooster Potatoes (v)	3.45
House Salad (v) <i>Or Have This As a Table Serve For £6</i>	3.45
Creamed Savoy Cabbage <i>Bacon Lardons</i>	3.45
Mac & Cheese <i>With Leek &amp; Smoked Haddock</i>	3.45
Seasonal Greens (v) <i>Simply Cooked, Tossed in Herb Butter</i>	3.45

**DESSERTS**

Warm Lemon & Almond Tart (v) <i>Lemon Curd, Almond Crumble &amp; Chantilly Cream</i>	5.95
Seasonal Scottish Cheeseboard <i>Grapes, Oatcakes &amp; Spiced Chutney</i>	8.95
Chocolate & Orange Ganache (v) <i>Hazelnut Sponge, Cointreau Ice Cream, Citrus Gel &amp; Chocolate Soil</i>	5.95
White Chocolate & Berry Cheesecake (v) <i>Berry Compote &amp; Raspberry Sorbet</i>	5.95
Sticky Toffee Pudding (v) <i>Caramel Sauce &amp; Vanilla Ice Cream</i>	5.95

**THE SCULLERY**

Our beautiful private dining room is perfect for intimate dinners and celebrations for up to 22 people - complete with Bothy country style décor, exposed brick walls and cosy real fireplace.

*Please ask if you would like to take a peek.*

(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. 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.*