

THE BRAW BOTHY DEAL

TWO COURSES • 16
THREE COURSES • 19

Monday - Thursday, 12-6pm
Friday & Saturday, 12-5pm

bothyglasgow.co.uk

0141 334 4040

info@bothyglasgow.co.uk

Instagram: [bothyglasgow](https://www.instagram.com/bothyglasgow)
Facebook: [thebothyglasgow](https://www.facebook.com/thebothyglasgow)



For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information or visit thebothyglasgow.co.uk/allergens

NIBBLES

Gordal Olives & Feta Cheese (v)

Orange & Thyme / 4

Baker's Basket Breads

Rosemary & Sea Salt Butter / 4

STARTERS

Grilled Glazerts Goats' Cheese (v)

Pears, Spring Herbs, Sesame Crackers / 8

Slow Braised Ham Hock

Heather Honey Glaze, Piccalilli Spring
Vegetables, Mull Cheddar Scone,
Watercress / 8

Peach, Heirloom Tomato, Feta & Chilli Salad (v, vg)

Panzanella Croutons, Baby Leaves / 7

Scallops & Crispy Ayrshire Pork Belly

Green Apple, Cauliflower Puree, Broad
Beans, Caramelized Hazelnut Crumb / 13

White Crab & Hot Smoked Salmon

Watercress, Radish, Pink Grapefruit,
Rye Crisps, Lemon Balm, Crème Fraiche / 9

Cullen Skink

Smoked Haddock, Potato, Leek,
Cream, Crusty Bread, Butter / 7

Ramsey's Haggis, Neeps & Tatties

Crispy Haggis, Caramelised Turnip,
Skirlie Potato, Whisky Jus / 7-14

MAINS

Dill Confit Salmon Fillet

Courgette & Spring Pea Velouté,
Baby Potatoes, Avruga, Green Apple &
Cucumber Salsa / 16

Crispy Pigs Cheek

Shaved Fennel & Verbena Poached Apple,
Twice Cooked Pork Belly, Warm Ratte Potato,
Cider & Stock Glaze / 16

Ox Cheek

Beef Fillet Tail, Bone Marrow, Thyme Glazed
Baby Vegetables, Celeriac & Horseradish
Puree, Red Onion Petals / 22

Cod & Lemon Butter

Keta, Potato Fondants, Sweet Young Peas,
Popcorn Shoots, Lilliput Caper, Tartar Foam,
Nasturtium, Tempura Samphire Coral / 18

Lemongrass & Ginger Poussin

Pak Choi, Crispy Chicken Skin,
Poaching Liqueur, Soy Pearls / 19

New Season Lamb Loin

Scrag End, Mint Oil, Spring Vegetables,
Crowdie Yoghurt, Hedgerow Herbs / 20

Harissa Spiced Cauliflower Steak (vg)

Pomegranate, Chickpea, Sunflower Seed,
Pear & Apple Puree / 15

28-Day Dry Aged 10oz Reivers Reserve Ribeye

Grilled Tomato & Mushrooms,
Green Beans & Hand Cut Chips / 32

Add: Bearnaise, Madagascan Green
Peppercorn, Pan Jus, Truffle &
Soft Herb Butter / 2

SIDES all 4

Buttered Spring Greens (v)

Honey & Thyme Roast Roots (v)

Creamed Savoy Cabbage & Bacon

Smoked Haddock & Leek Mac 'n' Cheese

Hand Cut Chips (v)

Onion Rings (v)

Ayrshire Mashed Potatoes (v)

Ruby Chard, Pecans, Pomegranate, Heirloom Tomatoes (v)

Spring Salad (v)

Watermelon Radish, Shaved Pecorino,
Sherry Vinaigrette

Pak Choi, Green Apple & Cucumber Salsa (v)

DESSERTS

Strawberries & Cream Panna Cotta

Strawberry Sorbet, Meringue, Strawberry
& Mint Gel, Almond Brittle / 8

Sticky Toffee Mille-Feuille (v)

Crème Patisserie, Salted Caramel,
Crème Fraiche Ice Cream / 7

Heather Honey Parfait (v)

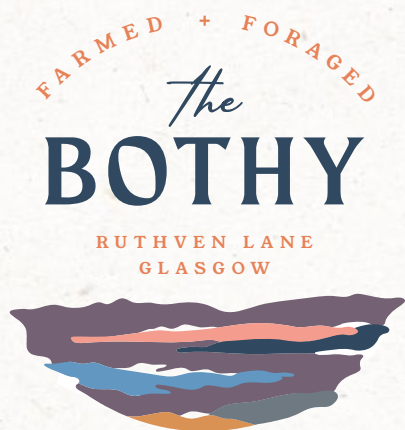
Mango, Summer Fruits, Lavender Tuille,
Lemon Meringues / 7

Dark Chocolate Ganache (v)

Pistachio Crumb, Pistachio Coral Sponge,
Coconut Ice Cream, Candied Lime / 8

Artisan Cheeses

Ask Server For Today's Selection -
Pear Chutney, Oatcakes, Charcoal Crackers,
Grapes, Quince / 10 (3 Cheese) - 14 (5 Cheese)



SUNDAY ROAST

Roast Rib Of Beef

OR

Roast Pork Loin with Crackling

Yorkshire Puddings, Honey
& Thyme Roast Roots, Duck Fat
Roast Potatoes, Buttered Greens,
Gravy Boat, Lamb Chipolatas

18

bothyglasgow.co.uk

0141 334 4040

info@bothyglasgow.co.uk

Instagram: bothyglasgow
Facebook: thebothyglasgow


GIN SERVES

With London Essence Co. Mixers


Our selection of Scottish craft gins are given the attention they deserve, each served with the perfect garnish and 21st century mixers with naturally sourced sweetness, allowing the distinct notes of the spirit partner to shine through.

Served as a 50ml measure with bespoke garnishes, edible flowers & complimenting tonic


FRESH & FLORAL

 **Caorunn**
Classic Indian Tonic,
Red Apple / 9.5


CITRUS & FLORAL

 **Hendrick's**
Classic Indian Tonic,
Cucumber / 9

CITRUS & HERBACEOUS

 **Rock Rose**
Classic Indian Tonic,
Orange & Rosemary / 10

SOMETHING DIFFERENT

 **Porter's Classic**
Classic Indian Tonic,
Orange / 9.5

LIQUEUR COFFEES

Calypso Coffee

Irish Coffee

Gaelic Coffee

Glayva Coffee

Drambuie Coffee / all 4.95

DRAUGHT

Drygate Bearface Lager

Toasty, with pithy, biting hop flavour, and assertive bitterness. Medium bodied, well-rounded and a long, smooth finish.

Half 3 / Pint 6

Caledonian Best

Mild in every respect with meek but balanced malt and hops. Muted finish with lingering caramel and toasted malt.

Half 2.5 / Pint 4.5

COCKTAILS

Rhubarb Fizz

Edinburgh Gin Rhubarb &
Ginger Liqueur, Prosecco / 8

Raspberry Fizz

Edinburgh Gin Raspberry
Liqueur, Prosecco / 8

Smoked Whisky Sours

Bowmore 12, Lemon Juice,
Bitters / 9

Hibiscus Brumble

Havana 3, Hibiscus, Lime,
Blackberry, Mint / 8.5

Thyme Collins

Porter's Gin, Lemon, Thyme,
Pink Grapefruit, Elderflower, Soda / 9.5

Espresso Martini

Stolichnaya Vanilla, Tia Maria, Espresso / 9.5

Aperol Spritz

Aperol, Soda, Prosecco / 8

SUMMER SPRITZIN' all 7.95

Our handpicked selection of long, light & refreshing spritz cocktails guaranteed to bring a little sunshine to your day

The Georgia Peach

Vodka Ketel One Botanicals,
London Essence Tonic

Red Sky At Night

Naked Malt with Raspberry Syrup,
London Essence Ginger Ale

Watermelon Sugar High

Roku Gin with Watermelon Syrup,
London Essence Tonic

The Lemonade Stand

Dead Man's Fingers Passion
Fruit Rum & Lemonade

Sail Away Soda

Rekya, Tanqueray, Cazabel,
Cointreau, Bacardi, Pepsi Max

Cucumber Lemonade

Hendrick's with Apple Syrup,
Lemon, Soda

£1 from each drink sold will go towards supporting The Ben - Scotland's leading hospitality charity - as part of William Grant & Sons UK #StandFast campaign to provide ongoing support for those in the UK hospitality industry who have been impacted by the pandemic.

Orchard Breeze (Alcohol-Free)

Atopia with Pear Syrup,
London Essence Tonic



TO VIEW OUR FULL DRINKS
MENU PLEASE SCAN HERE