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## MENU TWO

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Soup of The Day (v)  
*Crusty Bread & Salted Butter*

Makar Gin & Citrus Cured Salmon  
*Watercress Puree, Frisse & Orange Salad*

Ham Hough & Apricot Terrine  
*Cauliflower Piccalilli, Toasted Sourdough Bread*

Wild Mushroom & Spinach Toast (v)  
*Truffle Mayo & Gran Kinara*

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Braised Ox Cheek of Borders Beef  
*Potato Puree, Buttered Spinach & Kale, Heritage Chantenay Carrots, Beef Stout Jus*

Pan Seared Fillet of Scottish Cod  
*Toasted Almond, Samphire, Brown Butter, Cauliflower Puree, New Potatoes, Orange Blossom*

Confit Duck Leg  
*Pea Puree, Confit Spring Onion, Smoked Pancetta, Savoy Cabbage, Duck Fat Roasted Potatoes*

Spinach & King Oyster Mushroom Risotto (v)  
*Lemon Zest, Watercress, Crispy Shallots, Gran Kinara*

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Sweet & Salty Cherry Cheesecake (v)  
*Cherry Sorbet, Candied Almond*

Tonka Bean Panna Cotta (v)  
*Macerated Scottish Strawberry, Sorbet, Rosewater*

Sticky Toffee Pudding (v)  
*Butterscotch Sauce, Vanilla Ice Cream*

Chocolate Delice (v)  
*Honeycomb, Chocolate Tuile, Whisky Cream*



*For our guests with food sensitivities, 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, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. 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 [www.bothyglasgow.co.uk/allergens](http://www.bothyglasgow.co.uk/allergens)*