
MENU THREE

Cullen Skink

Crusty Bread & Salted Butter

Ramsay of Carluke Haggis, Neeps & Tatties

Whisky Sauce (Veggie Option Available)

Seared Scottish Scallops & Chorizo

Pea Puree, Broad Beans, Lemon Aioli & Watercress

Heritage Tomato & Whipped Goats Cheese Salad (v)

Olive, Pickled Shallots & Peashoot

Thyme Roasted Venison Loin

Baked Apple Tart, Wilted Summer Greens, Light Red Wine Jus

Pan Seared Fillet of Scottish Cod

Toasted Almond, Samphire, Brown Butter, Cauliflower Puree, New Potatoes, Orange Blossom

28 Day Dry Aged 10oz Ribeye

Confit Tomato, Hand-Cut Chips & Peppercorn Sauce

Herb And Lemon Crusted Free Range Chicken Breast

Spinach Puree, Potato Fondant, Green Beans, Charred Shallot Jus

Pistachio Roasted Cauliflower (v)

Sautéed Spinach, Coconut Yoghurt, Fresh Summer Herbs, Harissa, Pomegranate

Sticky Toffee Pudding (v)

Butterscotch Sauce, Vanilla Ice Cream

Rhubarb Crème Brûlée (v)

Granola Crumb, Stem Ginger Cream

Chocolate Delice (v)

Honeycomb, Chocolate Tuile, Whisky Cream

Scottish Cheese Selection (v)

Pear Chutney, Grapes, Arran Oaties



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