

THE BOTHY

Restaurant & Drinkery

NIBBLES

Gordal Picante Olives (vg) <i>Olive Oil, Sea Salt</i>	£4.5
Smoked Almonds (vg) <i>Smoked Paprika, Rock Salt</i>	£4.5
Hummus & Flatbread (vg) <i>Pomegranate Seeds, Vegetable Crisps, Olive Oil</i>	£6

Sharing Charcuterie Board <i>Selection of Cured Meats, Marinated Olives, Chutney, Artisan Breads, Hummus, Flatbread</i>	£22
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STARTERS

Soup of the Day (v) (vg available) <i>Artisan Bread, Salted Butter</i>	£6
Cullen Skink <i>Smoked Haddock Chowder, Potato, Leek</i>	£8.5
Smoked Salmon, Lobster & Crab Blinis <i>Caviar, Katy Rodgers Sour Cream</i>	£14.5
Ramsay of Carluke Black Pudding <i>Haggis Risotto, Pancetta Crisp, Whisky Sauce</i>	£9
Beetroot Carpaccio (v) (vg available) <i>Feta, Olives, Rocket, Toasted Sunflower Seeds</i>	£7.5
Duck Liver Parfait <i>Red Onion Marmalade, Artisan Bread</i>	£8

All Steaks Served with Chunky Chips, Roasted Vine Tomatoes, Portobello Mushroom & Tenderstem Broccoli

8oz Fillet of Scotch Beef	£38
10oz Rump of Scotch Beef	£25
Choose Your Sauce <i>Beárnaise • Peppercorn • Blue Cheese • Diane</i>	£3

THE GRILL

CHEF'S PANTRY ————— Available from 5pm

Pan-Roasted Scallops <i>Saffron Risotto, Tenderstem, Scallop Roe Butter</i>	£25
Wild Mushroom & Goat's Cheese Tartlet (v) <i>Basil Pesto, Charred Baby Onions, Rocket Salad</i>	£15
Pork Tenderloin <i>Tenderloin, Belly, Chorizo, Pulled Pork, Pancetta, Mash, Savoy Cabbage, Jus</i>	£22
Beetroot & Ricotta Tortellini (v) <i>Roasted Beetroot, Toasted Hazelnuts, Truffle Oil, Rocket</i>	£16
Roast Loin of Venison <i>Maple Glazed Heritage Carrots, Cavolo Nero, Celeriac Purée, Haggis Bon Bon, Damson Sauce</i>	£25

BURGER & BEER - £15

*Bothy Burger with Extra Crispy Fries
and a Pint of Tennents
Available Mon- Thurs*

BOTHY FAVOURITES

Classic Caesar Salad (vg available) <i>Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand-Picked Gem Lettuce, Croutons, Anchovies, Aged Parmesan, Rich Caesar Dressing, Soft-Boiled Egg</i>	£14
Spiced Moroccan Couscous (vg) <i>Charred Vegetables, Baby Leaf Salad, Harissa Dressing Add Chicken +£5</i>	£14
Mac & Cheese (v) <i>Parmesan & Herb Crumb, Garlic Bread, Tomato Salad</i>	£15
Fish & Chips (vg available) <i>Crispy Battered Haddock Fillet, Hand-Cut Chunky Chips, Traditional Mushy Peas, Tartar Sauce, Fresh Lemon</i>	£18
Roast Chicken Breast <i>Pistachio Crust, Mash, Creamed Spinach, Chicken Jus</i>	£18
The Bothy Burger <i>Chargrilled Flank Steak Patty, Monterey Jack Cheddar, Classic Burger Relish, Crispy Gem Lettuce, Dill Pickle, Plum Tomato Served on our all-Butter Sesame Crusted Brioche Bun, Extra Crispy Fries</i>	£18
Plant-Based Burger (v) (vg available) <i>Vegan Beetroot Burger, Vegan Cheese, Bun, Lettuce, Tomato, Pickle, Onion Relish, Extra Crispy Fries</i>	£16

STEAK & WINE - £25

*5oz Rump Steak, Extra Crispy Fries, Rocket Salad,
Peppercorn Sauce with a Half Bottle of Malbec
Available Mon- Thurs*

All Sandwiches Served with Extra Crispy Fries. Add Soup + £3

Available until 5pm

SANDWICHES

Bothy Chicken Club <i>Butter Basted Roast Chicken, Unsmoked Streaky Bacon, Free Range Egg Mayo, Crispy Gem Lettuce, Sliced Plum Tomatoes on Toasted Bloomer Bread</i>	£14
Steak Sandwich <i>Seared Rump Steak, Watercress, Caramelised Onions, Mustard Mayo, Toasted Ciabatta</i>	£14
Charred Red Pepper & Brie (v) (vg available) <i>Smashed Avocado, Rocket, Basil Pesto, Ciabatta</i>	£11
Bloody Mary Prawn Cocktail <i>King Prawns, Crayfish, Bloody Mary Sauce, Gem Lettuce, Tomato, Sourdough</i>	£14

SIDES

Chunky Chips (vg) <i>Add Truffle Oil & Parmesan (v) +£1.5</i>	£5
Extra Crispy Fries (vg) <i>Add Truffle Oil & Parmesan (v) +£1.5</i>	£5
Tenderstem Broccoli & Smoked Almonds (v) (vg available)	£5
House Salad, Honey Sherry Vinaigrette (v) (vg available)	£4
Roasted Carrots & Coriander (v) (vg available)	£5
Beer Battered Onion Rings (vg)	£5
Garlic Sourdough Bread (v)	£5

DESSERTS

Sticky Toffee Pudding (v) <i>Butterscotch Sauce, Vanilla Ice Cream, Candied Medulla Date</i>	£8
Bailey's Crème Brûlée (v) <i>Pecan Shortbread</i>	£8
Chocolate Mousse (vg) <i>Cherry, Toasted Hazelnuts, Mint</i>	£8
Selection of Artisan Cheeses (v) <i>Clava Brie, Mull Truckle, Blue Murder, Apples, Grapes, Quince, Oatcakes</i>	£12
Selection of Arran Ice Creams & Sorbets (v) <i>Ask Your Server For Today's Selection</i>	£6

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team



(v) vegetarian (vg) vegan | ref: 06/23

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.