



THE BOTHY

Restaurant & Drinkery

SMALL PLATES

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

STARTERS

Soup of the Day (V) <i>Warm Bread & Smoked Butter</i>	4.95
Isle Of Arran Haggis, Neeps & Tatties <i>Neeps & Tatties with a rich Glenmorangie Whisky Sauce</i>	6.45
Loch Fyne Smoked Salmon & Scotch Quail Egg <i>Caper & Dill Crème Fraiche</i>	8.45
Chicken & Ham Hock Terrine <i>Apricot Chutney & Pickled Baby Vegetables</i>	6.45
Isle of Barra Seared Scallops <i>Braised Pork Cheeks, Braised Apple, Broad Beans, & Red Wine Jus</i>	9.95
Whipped Inverlochy Goats Cheese (V) <i>Gingerbread Crumb, Roasted Beets & Apple Gel</i>	6.95
Cullen Skink <i>Warm Bread & Smoked Butter</i>	6.95

MAINS

Glazed Duck Breast <i>Sweet Potato Fondant, Turnip, Baby Beetroot, Pickled Black Berries & Pan Jus</i>	18.95
Halibut <i>New Potatoes, Shaved Fennel & Herb Salad with a Sauce Vierge</i>	18.95
Roast Pork Belly Stuffed with Black Pudding <i>Savoy Cabbage, Bacon Lardons, Crackling, Creamed Potatoes & Cider Jus</i>	16.95
Borders Lamb Rump <i>Bubble & Squeak Cake, Wilted Spinach, Parsnip Puree & Mint Jus</i>	18.95
Port Braised Shallot Tart Tatin (V) <i>Scottish Foraged Herb Salad & Orange with Crumbled Katy Roger's Crowdie</i>	13.95
Pearl Barley Risotto (V) <i>Beetroot & Swiss Chard, Cep Emulsion & Beetroot Crisps</i>	14.95
Scottish Breast of Chicken <i>Haggis Croquette, Roast Turnip, Crispy Chicken Skin Crisps & Pan Jus</i>	15.95
35 Day Dry Aged 10 oz Orkney Gold Ribeye <i>Confit Tomato, Potato Pave, Sauce Chasseur</i>	24.95

BOTHY CLASSICS

12 Hour Braised Shin of Beef Wellington <i>Smoked Mash, Parsnip, Glazed Shallot, Ale Jus</i>	14.95
Beer Battered Haddock <i>Mushy Peas, Hand Cut Chips, Pickled Quail Egg & Tartar Sauce</i>	13.95
Steak Burger, Mull of Kintyre Cheese <i>Tomato, Pickle, Burger Sauce On Brioche with Hand Cut Chips & Rainbow Slaw</i>	12.95
Isle Of Arran Haggis, Neeps & Tatties <i>Isle Of Arran Mustard & Glenmorangie Whisky Sauce</i>	12.95

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 Orkney in the north all the way down to Arran in the south to ensure you get the very best Scotland has to offer.

Please ask for more information on our produce partners.

SIDES

Hand Cut Chips (V)	3.45
Foraged Herb & Rocket Salad With Orange (V)	3.45
Creamed Savoy Cabbage & Bacon Lardons	3.45
Bubble & Squeak	3.95
Smashed Rooster Potatoes (V)	3.45
Leek & Smoked Haddock Mac & Cheese	3.95
Rainbow Slaw (V)	2.95

DESSERTS

Brioche Bread & Butter Pudding (V) <i>Orange Curd & Bramble Ice Cream</i>	5.95
Seasonal Scottish Cheeseboard (V) <i>Grapes, Oatcakes & Spiced Chutney</i>	8.95
Bitter Chocolate & Orange Tarte (V) <i>with Cointreau Ice Cream</i>	5.95
Bothy Banoffee Cheesecake (V) <i>Granola, Caramelized Banana</i>	5.95
Sticky Toffee Pudding (V) <i>Caramel Sauce & Vanilla Ice Cream</i>	5.95

PRIVATE DINING

At The Murrayfield we have a whole host of stylish private dining spaces that can cater for up to 50 guests. Whether it's a wedding celebration or a meeting and event space, we have the perfect room and package for you.

Please ask a member of staff for more details.

(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. You'll find plenty of gluten-free dishes on offer to help make your visit as easy and enjoyable as possible. 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.