



THE BOTHY

Restaurant & Drinkery

SET MENU 3

£34.95 Per Person

Warm Bread & Smoked Butter (V)

Chicken & Ham Hock Terrine

Apricot Chutney with Pickled Baby Vegetables

Isle of Barra Seared Scallops

Braised Pork Cheeks, Braised Apple, Broad Beans, & Red Wine Jus

Whipped Inverlochy Goats Cheese (V)

Gingerbread Crumb, Roasted Beets & Apple Gel

Cullen Skink

Warm Bread & Smoked Butter

Scottish Breast of Chicken

Haggis Croquette, Roast Turnip, Crispy Chicken Skin Crisps & Pan Jus

Pearl Barley Risotto

Beetroot & Swiss Chard, Cep Emulsion & Beetroot Crisps (V)

Halibut

New Potatoes, Shaved Fennel & Herb Salad with a Sauce Vierge

Glazed Duck Breast

Sweet Potato Fondant, Turnip, Baby Beetroot, Pickled Black Berry's & Pan Jus

35 Day Dry Aged 10 oz Ribeye

Confit Tomato, Potato Pave, Chasseur Sauce

Bitter Chocolate & Orange Tarte with Cointreau Ice Cream (V)

Bothy Banoffee Cheesecake Granola, Caramelized Banana (V)

Sticky Toffee Pudding, Caramel Sauce with Vanilla Ice Cream (V)

Brioche Bread & Butter Pudding (V)

Orange Curd with Bramble Ice Cream

Coffee & Tea After Dinner with Chocolate Truffles

ref: 04/17