

# The BOTHY

## DINNER MENU

### MARKET MENU

Two Courses for £20

Three Courses for £25

Monday to Thursday  
from 12-5pm

#### to Start

<b>Soup of the Day</b> (v)(vg available) <i>Served with Bread, Salted Butter</i>	£6.50
<b>Cullen Skink</b> <i>Rich, Creamy Smoked Haddock Soup, Leeks, New Potatoes, Touch of Fresh Dill</i>	£9.50
<b>Haggis, Neeps &amp; Tatties</b> <i>Ramsay's Haggis, Crushed Neeps, Mashed Tatties, Whisky Sauce</i>	£9.50   £16.50
<b>Smoked Salmon &amp; Prawn Parcel</b> <i>Prawn Mousse, Chilli Oil, Citrus Herbs, Salad, Lime Crisps</i>	£11
<b>Portobello Mushroom Kiev</b> (v) <i>Garlic Butter-filled Portobello, Baked to Golden Perfection Served with a Garlic Béchamel</i>	£8
<b>Irn-Bru Pork Belly</b> <i>Black Pudding Crumb, Apple Purée</i>	£7.50
<b>Tomato &amp; Beetroot Salad</b> <i>Whipped Crowdie, Spring Leaves, Toasted Pine Nuts, Lemon &amp; Basil Vinaigrette</i>	£7.50   £14.50

#### to Follow

<b>Cock-a-Leekie Chicken</b> <i>Poached Chicken Stuffed with Dates &amp; Leeks, Served with Creamy Leeks, Golden Fried Ratte Potatoes, and a Rich Chicken Jus</i>	£24
<b>Lemon &amp; Herb Crusted Cod</b> <i>Crispy Cod Fillet, Tarragon, Orzo, Green Beans, Served with a Herb &amp; Citrus Rocket Salad</i> 🍷 Pairs with: Petal & Stem Sauvignon Blanc   Moët & Chandon Brut NV	£24
<b>Traditional Fish &amp; Chips</b> <i>Beer-Battered Haddock, Hand-Cut Chips, Minted Peas, Tangy Tartare Sauce</i> 🍷 Pairs with: Leftfield, Albarino   Moët & Chandon Brut NV	£11.50   £20
<b>Ham, Egg &amp; Chips</b> <i>Honey Mustard-Glazed Ham Hock, Fried Egg, Hand-Cut Chips, Pea &amp; Mint Purée</i>	£21
<b>Roast Chicken &amp; Smoked Ham Pie</b> <i>Golden Puff Pastry Top, Chunky Chips</i> 🍷 Pairs with: Erraziriz Wild Ferment, Chardonnay   Joseph Mellot, Pinot Noir	£19
<b>Sweet Pea &amp; Mint Ravioli</b> (v) <i>Spring Peas, Ricotta, Broadbeans</i>	£18.50
<b>Celeriac &amp; Vegetarian Haggis Wellington</b> (vg) <i>Braised Mushroom Duxelles wrapped in Golden Pastry, with Celeriac Purée, Roasted Heritage Carrots, Vegan Jus</i>	£18
<b>Classic Caesar Salad</b> <i>Roast Chicken, Crispy Bacon, Gem Lettuce, Herbed Croutons, Anchovies, Parmesan, Caesar Dressing, Soft-Boiled Free-Range Egg</i> 🍷 Pairs with: Moët & Chandon Brut NV   Petal & Stem Sauvignon Blanc   Louis Jadot, Cellier du Valvan Chablis	£16

#### from the Grill

<b>Steak Frites</b> <i>Chargrilled Rump, Extra Crunchy Fries, Peppercorn Sauce</i>	£26
<b>Truffled Steak Burger</b> <i>Brioche Bun, Black Truffle Mayo, Caramelised Shallots, Applewood Cheese, Rosemary-Salted Fries</i>	£19
<b>Chargrilled Scottish Pork Chop</b> <i>Bone-In Pork Chop, Wholegrain Mustard &amp; Cider Jus, Chestnut Mushrooms, Roasted Cherry Vine Tomatoes, Hand-Cut Chips</i> 🍷 Wine Pairing: Joseph Mellot, Pinot Noir or Moulin-à-Vent Clos des Thorins Château des Jacques. White Wine Pairing: Joseph Mellot Cuvee Du Tronsec, Pouilly-Fume	£25
<b>8oz Sirloin</b> 🍷 Wine Pairing: Black Angus, Cabernet Sauvignon or Drifting Old Vine, Zinfandel <b>or 8oz Ribeye</b> 🍷 Wine Pairing: Zensa, Organic Primitivo or Terrazas de Los Andes, Reserva Malbec <i>Served with Roasted Bone Marrow, Bordelaise, Chestnut Mushrooms, Roasted Cherry Vine Tomatoes, Hand-Cut Chips</i>	£38 £42
<i>Add Garlic Tiger Prawns +£6 Add Peppercorn Sauce +£3</i>	

#### on the Side all £6

<b>Roast Field Mushrooms</b> (v) <i>Garlic Herb Butter</i>
<b>Hand-Cut Chips</b> (vg)
<b>Rosemary-Salted Fries</b> (vg)
<b>Green Beans, with Flaked Almonds</b> (v/vg available)
<b>Fried Ratte Potatoes with Truffle Butter</b> (v/vg available)

#### to Finish all £9

<b>Chocolate &amp; Pistachio Tart</b> (v) <i>Pistachio Ice Cream, Pistachio Macaron</i>
<b>Cranachan</b> (v) <i>Whisky &amp; Raspberry Parfait Layered with Oats, Sponge, Poached Raspberries &amp; Shortbread Crumb</i>
<b>Spiced Date Pudding</b> (v) <i>Sticky Date Pudding, Spiced Pineapple Compote, Vanilla Ice Cream</i>
<b>Lemon Tiramisu</b> (v) <i>Classic Tiramisu, Lemon Purée</i>
<b>Scottish Farmhouse Cheese</b> (v) <i>Clava Brie, Blue Murder &amp; Mull Cheddar, Isle Of Arran Oatcakes, Quince Jelly +£5 supplement</i>