



THE BOTHY

Restaurant & Drinkery

NIBBLES

Warm Bread Selection & Salted Butter	3.45
Marinated Olives <i>Garlic Thyme & Orange in Aged Olive Oil</i>	3.25

STARTERS

Isle of Arran Crisp Haggis Balls <i>Spiced Pear Chutney</i>	4.95
Seasonal Vegetable Soup of the Day (V) <i>Warm Bread</i>	4.25
Vegetable Scotch Egg (V) <i>Roast Garlic & Grain Mustard Mayonnaise</i>	5.95
Tempura Soft Shell Crab <i>Saffron & Chilli Aioli</i>	7.95
Classic Cullen Skink <i>Warm Bread & Smoked Butter</i>	6.45
Pancetta Wrapped Liver Parfait <i>Onion & Red Wine Marmalade</i>	6.95
Bothy Posh Crayfish & Prawn Cocktail <i>Cracked Black Pepper & Lime Mayo, Baby Gem with Bread Crisp</i>	6.95
Crispy Polenta Cake (V) <i>Burnt Onion Purée & Pickled Mushrooms</i>	5.95
Scottish Rope Mussels <i>White Wine, Garlic & Cream with Sourdough Bread</i>	6.95

MAINS

Wild Mushrooms Gnocchi (V) <i>Tarragon & Cream Sauce with Tomato Vierge</i> Add Roast Chicken Breast £4	8.25
Bothy Cheese Burger <i>Mull Of Kintyre Cheese, Gem Lettuce, Tomato on a Toasted Bun & Skinny Fries</i> Add Blue Cheese / Steak Bacon / Haggis / Black Pudding / Roast Beetroot for £2	12.95
Shepherd's Pie <i>Slow Cooked Leg of Scotch Lamb, Cheese Mash & Tender Stem Broccoli</i>	13.95
IPA Battered Haddock Fillet <i>Hand Cut Red Rooster Potato Chips, Tartar Sauce, Lemon & Peas</i>	13.95
Braised Chicken & Ham Hock Pie <i>Creamed Leeks & Mash Potato</i>	12.95
Isle Of Arran Haggis <i>Turnip Fondant & Mash Potato with Rich Whisky Cream Sauce</i>	12.95
Moules Frites <i>Scottish Mussels, White Wine, Garlic & Cream with Aioli & Fries</i>	13.95
Garden Pea & Pecorino Risotto (V) <i>Hens Egg with Micro Cress</i>	11.95
Scottish Seafood Linguine <i>Mussels, Crayfish, Prawns in White Wine & Samphire</i>	13.95
Pan Seared Scottish Salmon <i>Grilled Asparagus, Buttered New Potatoes & Salsa Verde</i>	15.95
Roast Chicken Supreme <i>New Potato, Chorizo, Sun Blush Tomato & Vegetable Cassoulet with Crisp Pancetta</i>	14.95
28 Day Dry Aged 8oz Scotch Sirloin Steak <i>Cherry Vine Tomatoes, Onion Rings, Pepper Sauce & Hand Cut Red Rooster Chips</i>	25.95

FIZZ

AFTERNOON TEA

Selection of cakes, scones and sandwiches, clotted cream and jams, tea or coffee and a glass of chilled prosecco.

£20.95 per person
Minimum of 2 people

CREAM TEA

Enjoy a selection of warm scones served with clotted cream, butter and a selection of Scottish jams & preserves.

£8 per person

AFTERNOON TEA

Indulge in a selection of fresh sandwiches, homemade scones, and delicious sweet treats.

£15.95 per person
Pre-booking Required

SIDES

Seasonal Vegetables (V)	2.95
Bothy Mixed Salad (V) <i>Honey Mustard Dressing</i>	2.95
Mini Mac & Cheese (V) <i>Creamed Leeks</i>	3.95
Red Rooster Potato Chunky Chips (V)	2.95
Cheesy Mashed Potatoes (V)	2.95
Garlic Ciabatta (V)	2.95

DESSERTS

Warm Lemon & Almond Tart (V) <i>Lemon Curd, Almond Crumble, Chantilly Cream</i>	5.95
Seasonal Scottish Cheeseboard <i>Grapes, Oatcakes & Spiced Chutney</i>	7.95
Chocolate & Orange Ganache (V) <i>Hazelnut Sponge, Cointreau Ice Cream, Citrus Gel & Chocolate Soil</i>	5.95
White Chocolate & Berry Cheesecake (V) <i>Berry Compote & Raspberry Sorbet</i>	5.95
Sticky Toffee Pudding (V) <i>Caramel Sauce & Vanilla Ice Cream</i>	5.95
Melt in the Middle Chocolate Fondant (V) <i>Fresh Fruit Compote & Orange Gel</i>	6.25

PRIVATE DINING

At The Palm Court we have a whole host of stylish private dining spaces that can cater for up to 120 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.