



SUNDAY ROAST

Roast Rib Of Beef

..... OR

Roast Pork Loin with Crackling

Yorkshire Puddings,
Honey & Thyme Roast Roots,
Duck Fat Roast Potatoes,
Buttered Greens, Gravy Boat,
Lamb Chipolatas

18

THE BRAW BOTHY DEAL

2 COURSES — 18
3 COURSES — 21

Monday - Thursday
from 12-6pm

Friday & Saturday
from 12-5pm

A discretionary service charge of 12.5% will
be added to your bill, with 100% of this optional
amount going directly to our team.

bothyglasgow.co.uk / 0141 334 4040 / info@bothyglasgow.co.uk

Instagram: bothyglasgow / Facebook: thebothyglasgow



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 or visit thebothyglasgow.co.uk/allergens

NIBBLES

Gordal Olives & Feta Cheese (v)

Orange & Thyme / 4

Baker's Basket Breads

Rosemary & Sea Salt Butter / 4

STARTERS

Grilled Glazerts Goats' Cheese (v)

Pears, Spring Herbs,
Sesame Crackers / 8

Slow Braised Ham Hock

Heather Honey Glaze, Piccalilli
Vegetables, Mull Cheddar Scone,
Watercress / 9

Peach, Heirloom Tomato, Feta & Chilli Salad (v, vg)

Panzanella Croutons,
Baby Leaves / 7

Scallops & Crispy Ayrshire Pork Belly

Green Apple, Cauliflower Puree,
Broad Beans, Caramelized Hazelnut
Crumb / 14

White Crab & Hot Smoked Salmon

Watercress, Radish, Pink Grapefruit, Rye
Crisps, Lemon Balm, Crème Fraiche / 10

Cullen Skink

Smoked Haddock, Potato,
Leek, Cream, Crusty Bread, Butter / 9

Ramsey's Haggis, Neeps & Tatties

Crispy Haggis, Caramelised Turnip,
Skirlie Potato, Whisky Jus / 8-15

MAINS

Dill Confit Salmon Fillet

Courgette & Spring Pea Velouté,
Baby Potatoes, Avruga, Green Apple
& Cucumber Salsa / 19

Twice Cooked Pork Belly

Crispy Pigs Cheek, Shaved
Fennel & Verbena Poached Apple,
Warm Ratte Potato, Cider &
Stock Glaze / 17

Ox Cheek

Beef Fillet Tail, Bone Marrow,
Thyme Glazed Baby Vegetables,
Celeriac & Horseradish Puree,
Red Onion Petals / 22

Cod & Lemon Butter

Keta, Potato Fondants,
Sweet Young Peas, Lilliput Caper,
Tartar Foam, Tempura Samphire
Coral / 20

Lemongrass & Ginger Cornfed Chicken

Pak Choi, Crispy Chicken Skin,
Poaching Liquor, Soy Pearls / 19

New Season Lamb Loin

Scrag End, Mint, Herbs / 22

Harissa Spiced Celeriac Steak (vg)

Pomegranate, Chickpea, Sunflower
Seed, Pear & Apple Puree / 16

28-Day Dry Aged 10oz Reivers Reserve Ribeye

Grilled Tomato & Mushrooms,
Green Beans & Hand Cut Chips / 33

Add: Bearnaise, Pan Jus, Truffle & Soft Herb
Butter, Madagascan Green Peppercorn/ 2

SIDES all 5

Roast Winter Roots & Heather Honey (v)

Honey & Thyme Roast Roots (v)

Creamed Savoy Cabbage & Bacon

Smoked Haddock & Leek Mac 'n' Cheese

Hand Cut Chips (v)

Onion Rings (v)

Ayrshire Mashed Potatoes (v)

Ruby Chard, Pecans, Heirloom Tomatoes, Pomegranate (v)

Harissa Roast Chickpeas & Cauliflower Florets (v)

DESSERTS

Strawberries & Cream Panna Cotta

Strawberry Sorbet, Meringue,
Strawberry & Mint Gel,
Almond Brittle / 8

Sticky Toffee Mille-Feuille (v)

Crème Pâtisserie, Salted Caramel,
Crème Fraiche Ice Cream / 8

Heather Honey Parfait (v)

Mango, Winter Fruits, Lavender Tuille,
Lemon Meringues / 8

Dark Chocolate Ganache (v)

Pistachio Crumb, Pistachio Coral
Sponge, Coconut Ice Cream, Candied
Lime / 8

Artisan Cheeses

Ask Server For Today's Selection -
Pear Chutney, Oatcakes, Charcoal
Crackers, Grapes, Quince / 10 (3
Cheese) - 15 (5 Cheese)