

Starters

MATZO BALL SOUP
chicken, noodles, carrots,
dumpling, dill
6.5

SCOTTISH SCALLOPS
curried celeriac purée,
blood orange, pomegranate
market price

OXTAIL CROQUETTE
saffron aioli, pickled
red onion
7.5

SAMBOUSEK
crispy filo filled with spiced
potato, pea & mint, duqqa,
chilli sauce (pb)
6

WHIPPED FETA
pickled watermelon, black
olive crumb (v)
6.5

**SMOKED MACKEREL
RILLETTE**
beetroot, horseradish,
crostini
7

**CHICKEN LIVER & FINO
SHERRY PARFAIT**
fig chutney,
confit-garlic toast
7.5

Salads

BOTHWELL CAESAR
classic Caesar dressing, cos,
parmesan, anchovy,
egg, croutons
7/13

SUPERFOOD SALAD
mixed leaves, charred corn,
green lentils, fennel, green
beans, toasted seeds, dijon
mint dressing (pb)
6.5/12

add falafel 3
halloumi 3
char-grilled chicken 3.5

Shared Starters

MARINATED OLIVES
mixed Mediterranean
olives, orange,
rosemary, garlic
4

BREAD BOARD
Mediterranean dips,
olives, balsamic
12.5

HOUSE-SMOKED BRIE
baked with Ed's Bees Glasgow
honey, fresh bread
15

MEZE FOR TWO
oxtail croquettes, sambousek,
falafel, olives, dips & flatbreads
19

Burgers

BOTHWELL STEAK BURGER
smoky onion jam, cheese, cos, house pickles,
brioche bun, skin-on fries
15
add bacon 2

LEBANESE FRIED CHICKEN
7-spice crispy coating, za'atar mayo, matbucha,
brioche bun, skin-on fries
14

SPICED FALAFEL GYROS
pickled fennel & carrot slaw, harissa,
vegan dill yoghurt, toasted flatbread, skin-on fries (pb)
12.5

Mains

FRITTO MISTO
seasonal fried seafood &
shellfish, skin-on fries,
minted pea purée, aioli
17.5

**MARRAKESH
VEGETABLE CURRY**
simmered with ginger &
mustard seeds, jewelled rice,
toasted flatbread (pb)
14.5

**SLOW-COOKED BEEF CHEEK
& SHALLOT PIE**
savoury herb crumb, creamy
mash, glazed heritage carrots
18

SCOTTISH TROUT
sea vegetables, greens,
saffron fondant potatoes, curried
brown shrimp butter
19.5

**PAN-ROASTED
CHICKEN SUPREME**
chorizo & lentil, estofado, charred
hispi cabbage, crispy honey-cured bacon
18

**48-HOUR BRAISED
BEEF SHORT RIB**
creamy mash, stifatho jus
24

From the Grill

**28-DAY AGED
RIBEYE STEAK**
garni, choice of side
23

**HERBED CHICKEN
BREAST**
garni, choice of side
18

**28-DAY AGED
FILLET STEAK**
garni, choice of side
28

**LAMB KOFTA
KEBAB**
pickled slaw, chilli sauce,
jewelled rice, toasted
flatbread
18

**MUSHROOM
SHAWARMA SEITAN**
pickled slaw, jewelled rice,
toasted flatbread (pb)
14.5

SIDES

SKIN-ON FRIES add black olive & parmesan	4 1.5	JEWELLED RICE	4
CREAMY MASH	4	GRILLED HISPI CABBAGE	4
HOUSE SALAD	4	GLAZED HERITAGE CARROTS	4
		ONION RINGS	3

SAUCES

PEPPERCORN	2.5	ZHOUG	2
RED WINE JUS	3	SMOKED GARLIC BUTTER	2.5