

# MENU

At The Bothy, we take great pride in crafting our dishes from scratch, whether it's curing our own salmon, preparing fresh terrines, or creating decadent homemade desserts. Our commitment to quality starts with sourcing the finest Scottish ingredients, all carefully selected to bring the very best of Scotland's flavours directly to your table.

## STARTERS

### SOUP OF THE DAY (vg)

Served with local bakery bread and whipped Scottish butter ... 7

### ARBROATH SMOKIE CULLEN SKINK

Arbroath Smokie Leek, potato, dill, artisan bread ... 10

### NORTH SEA SEARED SCALLOP

Apple, saffron, cucumber caviar, prosciutto crisp ... 19

### IN-HOUSE CURED SALMON

Beetroot, blackcurrant and vodka gel, preserved lemon ... 14

### VEGAN "TARTARE" (vg)

Roast red pepper, yellow pepper puree, tomato, and garlic crostini ... 10

### HOMEMADE CHICKEN TERRINE

Black pudding, in-house piccalilli, sourdough ... 11

### SMOKED VENISON CARPACCIO

Wild garlic, onion crumb, sorrel, rye bread crisps ... 11

### SLOW BRAISED FENNEL SALAD

Picked leaves, orange segments, quinoa, pine nuts, tahini dressing ... 10

## TO SHARE

### 18OZ CÔTE DE BOEUF

Roasted cherry vine tomatoes, roasted shallots, hand-cut chips, bearnaise sauce ... 100

### SADDLE OF SCOTTISH LAMB WELLINGTON

Confit garlic pomme puree, roasted vegetables, lamb jus ... 70

### ARTISAN CHARCUTERIE BOARD

Pastrami, chicken and black pudding terrine, coppa ham, sun-dried tomatoes, olives, pickles, Newport bakery sourdough ... 35

### SCOTTISH SEAFOOD BOARD

Beetroot cured salmon, cod fishcake, marinated anchovies, lemon and dill aioli, sea herb salad, pickles, Newport bakery sourdough ... 30



## NIBBLES

### LOCAL BAKERY SELECTION

OF **WARM BREAD** (v) (vga)  
Scottish Butter ... 6

### HUMMUS (vg)

With basil oil, flatbread, and toasted pine nuts ... 6.5

## MAINS

### NORTH SEA HALIBUT (v)

Orzo pasta, parmesan, spring peas, broad beans ... 32

### GRASS FED FILLET OF SCOTTISH BEEF

Pomme anna, truffle, beetroot, red wine jus ... 55

### GRESSINGHAM DUCK BREAST

Orange gel, fondant potato, glazed heritage carrots, blood orange jus ... 35

### BOTHY BURGER

Beef brisket burger, bacon jam, brioche bun, Mull cheddar, crispy fries ... 19

### COFFEE & MAPLE GLAZED SHORT RIB OF BEEF

Mashed potato, caramelised carrot, buttered baby spinach, and braising jus ... 35

### CONFIT FILLET OF NORTH SEA COD

Pave potato, buttered greens, "tartare" hollandaise... 26

### SPRING GREEN RISOTTO (vg)

Spring vegetables, wild mushroom soil, truffle ... 16

### HOMEMADE GNOCCHI (vg)

Grilled peach, pomegranate, pecans, panzanella croutons, vegan feta ... 16  
Add cured salmon ... 4

## STEAK DEAL

*Available every Friday*

Two 6oz Borders Rump Steaks  
& Bottle of House Red / White Wine

*for 70*

### ORANGE AND THYME

**MARINATED OLIVES** (vg)  
Aged Feta, Fresh Oregano ... 5

### TRUFFLE CRISPS (v) ... 5



## SUNDAY ROAST *from 19*

Available Every Sunday

## SIDES ... ALLS

### HAND CUT CHIPS (vg)

### EXTRA CRUNCHY FRIES (vg)

### POMME PUREE

### PANZANELLA SALAD (v)

### SPRING GREENS (v)

Grain mustard butter

### SPRING LEAVES (v)

Honey dressing

## DESSERTS

### DATE AND JOKER ALE PUDDING (v)

Toffee sauce, banana, salted caramel ice cream ... 9

### MILLE FEUILLE (v)

Scottish raspberries, lemon mousse, milk ice cream ... 9

### DARK CHOCOLATE BROWNIE (v)

Iced yogurt parfait, spiced caramel, lime ... 9

### ESPRESSO CRÈME BRÛLÉE (v)

Espresso cream, meringue, white chocolate ice cream, hazelnut shortbread ... 9

### ARTISAN CHEESE BOARD

Scottish cheeses, chutney, grapes, celery, crackers ... 13

ASK SERVER *for our* DAILY SPECIALS



A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL, WITH 100% OF THIS OPTIONAL AMOUNT GOING DIRECTLY TO OUR TEAM.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please visit [bothystandrews.co.uk/allergens](http://bothystandrews.co.uk/allergens) for this menu's detailed dietary and allergen information. Ref: 04/25



FARMED +  
FORAGED

