

DINNER MENU



NIBBLES

- GORDAL OLIVES** (VG) 3.95
Extra Virgin Olive Oil, Sea Salt
- FRESHLY BAKED ARTISAN BREAD** (V) 3.95
Whipped Salted Butter

SHARING BOARD (V) 12.95
Baked Clava Brie, Tomato Chutney,
Freshly Baked Artisan Breads

THE BOTHY GRILL

28 Day Dry Aged Rievers
Reserve Borders Beef. *with* Cherry
Vine Tomato, Field Mushroom and
Triple Cooked Chips.

- 7oz FLAT IRON** 17.95
8oz RUMP 21.95
8oz RIBEYE 31.95

*Choose from
Peppercorn Sauce
or Red Wine Jus.*

SALADS

- CHICKEN CAESAR SALAD** 16
Shredded Roast Chicken Fillet,
Crispy Unsmoked Bacon, Hand Picked
Gem Lettuce, Herbed Croutons, Soft-
Boiled Free-Range Egg, Anchovies,
Aged Parmesan, Rich Caesar Dressing
vg available
- VEGAN FETA SALAD** (VG) 11.95
Vegan Feta, Sun Blushed
Tomato, Roasted Pepper,
Pomegranate, Herb Oil
• *Add Chicken +3.45*
- GOATS CHEESE SALAD** (V) 11.95
Roasted Pepper, Beetroot,
Balsamic Glaze
• *Add Chicken +3.45*

A BRAW DEAL

Our Take On A Market Menu;
Ever Changing, Always Fresh
And Always Interesting.

TWO COURSES for 20
THREE COURSES for 25

*Available Mon-Thu All day
Friday 12-6pm • Saturday 12-5pm*

STARTERS

- SOUP OF THE DAY** (VG) 6.95
Artisan Bread, Whipped
Salted Butter
- HAGGIS, NEEPS & TATTIES** 7.95
Bashed Neeps, Mash, Whisky Jus
vg available
- CLASSIC PRAWN COCKTAIL** 7.95
Gem Lettuce, Tomato, Marie
Rose Sauce
- CULLEN SKINK** 8.45
Smoked Haddock, Potatoes, Chives
- CHICKEN LIVER PARFAIT** 6.95
Toasted Bread, Glazed Red Onions
- BLACK PUDDING SCOTCH EGG** 7.95
Beetroot Slaw, Tomato Chutney
- CAULIFLOWER BITES** (VG) 6.95
Smoked Red Pepper, Chilli Chutney

MAINS

- HAGGIS NEEPS & TATTIES** 13.95
Smoked Buttered Mash, Bashed
Neeps, Highland Park Whisky Cream
- LEMON & HERB CRUSTED SEA BASS** 17.95
Crushed Potatoes, Pea Purée, Bacon,
Samphire & Gremolata
- BOTHY BURGER** 16
Chargrilled Flank Steak Burger,
Monterey Jack Cheddar, Classic
Burger Relish, Gem Lettuce, Dill
Pickle, Plum Tomatoes, All Butter
Sesame Crusted Brioche Bun, Extra
Crispy Fries
- FISH & CHIPS** 19
Crispy Battered Haddock Fillet,
Hand Cut Chunky Chips, Traditional
Mushy Peas, Tartar Sauce, Fresh lemon
- BOTHY BANGERS & MASH** 13.95
Pork & Leek Sausage, Creamy
Mashed Potato, Summer Greens,
Red Onion Gravy
vg available
- PORK BELLY** 14.95
Dauphinoise Potato, Shredded
Apple, Pickled Fennel, Apple Sauce,
Red Wine Jus
- PAN FRIED CHICKEN BREAST** 17.25
Chive & Whole Grain Mash, Bacon, Pea
& Red Wine Jus
- SEAFOOD CRUMBLE** 16.95
Salmon, Prawn, Smoked Haddock, Cod,
Arran Smoked Cheddar Crumb
- GOATS CHEESE RAVIOLI** (V) 13.25
Tenderstem Broccoli, Toasted Hazelnuts

SIDES

- TRIPLE COOKED CHIPS** (vg) 3.95 • **RAINBOW SLAW** (vg) 3.95
TRUFFLE & PARMESAN FRIES (v) 4.25 • **BUTTERED MASH** (v) 3.95
BEER BATTERED ONION RINGS (vg) 3.95
ISLE OF MULL CHEDDAR MAC & CHEESE With Herb Crust (v) 4.95
GARDEN SALAD With Mustard Vinaigrette (vg) 3.95

DESSERTS

- CRANACHAN PARFAIT** (V) 7.95
Frozen Raspberry Cream, Whisky,
Poached Raspberries, Almond Granola
- COCONUT CREAMED RICE PUDDING** (VG) 6.95
Oranges, Orange Sorbet
- SCOTTISH BLACKBERRY & PEAR CRUMBLE** (V) 7.95
Fresh Scottish Fruit, Oat Crumble,
Vanilla Custard
- CHOCOLATE TART** (VG) 7.95
Homemade Honeycomb, Arran Dairy
Chocolate Ice Cream, Dehydrated
Raspberries
- STICKY TOFFEE PUDDING** (V) 7.95
Arran Dairy Vanilla Ice Cream,
Toffee Sauce
- ARTISAN SCOTTISH CHEESE SELECTION** (V) 9.95
Selection Of Scottish Cheeses,
Quince, Grapes, Pear & Apple
Chutney, Arran Oaties