

LUNCH MENU

AVAILABLE 12PM TO 5PM

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

IN-HOUSE CURED SALMON
Beetroot, Blackcurrant And
Vodka Gel, Preserved Lemon ... 14

HOMEMADE CHICKEN TERRINE
Black Pudding, In-House Piccalilli,
Sourdough ... 11

SLOW BRAISED FENNEL SALAD (v)
Picked Leaves, Orange Segments,
Quinoa, Pine Nuts, Tahini Dressing ... 10

SALADS

PANZANELLA
Grilled Peach, Pomegranate, Pecans,
Panzanella Croutons, Vegan Feta ... 16

CLASSIC CAESAR
Pan-Seared Chicken Breast, Crispy Bacon,
Gem Lettuce, Herb Croutons, Anchovies,
Parmesan, Soft-Boiled Egg, And Caesar
Dressing ... 17

**SPRING GREEN & ROASTED
RED PEPPER SALAD** (v)
Roasted Red Pepper, Spring Greens,
Spinach, Mixed Leaves &
Honey Dressing ... 15

TO SHARE

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

SANDWICHES

Sandwiches Served On Local Bakery
Ciabatta With Crispy Fries

Add Bowl Of Soup ... 2.50

BAVETTE STEAK
Bavette Steak Topped With Our Homemade
Horseradish Sauce, Fresh Rocket Leaves,
And Roasted Shallots ... 14

PASTRAMI RUEBEN
Pastrami, Tangy Pickles, Spicy Hot Mustard
Ketchup, And Melted Gouda Cheese ... 12

CREAMY BRIE & PISTACHIO (v)
Creamy Brie Cheese Paired With
Vibrant Red Cabbage And Aromatic
Pistachio Pesto ... 11

CRISPY BREADED FISH
Crispy Breaded Fish Fillet Accompanied By
Pea Purée And Classic Tartare Sauce ... 13

VEGAN FETA (vg)
Marinated Tomatoes, Briny Olives, Creamy
Vegan Feta, All Tossed In A Refreshing
Tzatziki Dressing ... 11



**SUNDAY
ROAST**
from 19

Available Every Sunday

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.

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

TRUFFLE CRISPS (v) ... 5

MAINS

BATTERED HADDOCK
IPA-Battered Haddock Fillet Served With
Chunky Chips, Garden Peas, Tartar Sauce,
And Lemon ... 20

NORTH SEA HALIBUT (v)
Orzo Pasta, Parmesan, Spring Peas,
Broad Beans ... 32

**GRASS FED SCOTTISH
8OZ RUMP STEAK**
Chips, Roasted Tomatoes Field Mushrooms,
Watercress ... 28
Add Sauce ... 3.50

BOTHY BURGER
Beef Brisket Burger, Bacon Jam,
Brioche Bun, Mull Cheddar, Crispy Fries ... 19

SPRING GREEN RISOTTO (vg)
Spring Vegetables, Wild
Mushroom Soil, Truffle ... 16

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

ARTISAN CHEESE BOARD
Scottish Cheeses, Chutney, Grapes,
Celery, Crackers ... 13



A DISCRETIONARY SERVICE CHARGE 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 for this menu's detailed dietary and allergen information. Ref: 05/25