

The
BOTHY

WINTER GRADUATION MENU

THREE COURSES · £40 PER PERSON

SLOW COOKED SALMON

Cured Cucumber, Dill Emulsion, Pickled Mustard Seeds

HAM HOCK, CHICKEN & PISTACHIO TERRINE

Gribiche Sauce, Sourdough Crisps

WILD MUSHROOM & TRUFFLE SOUP (v)

Barnett's Bread

CULLEN SKINK

Smoked Haddock, Leek, Potato, Toasted Sourdough, Salted Butter

HAGGIS PASTY (VG AVAILABLE)

Turnip Purée, Whisky Sauce, Potato Tuille



24HR BRAISED BEEF FEATHERBLADE

Smoked Mashed Potato, Glazed Heritage Carrots, Red Wine Jus

MONKFISH WELLINGTON

Pressed Potato, Roasted Carrots, Tenderstem Broccoli, White Wine Sauce

PORTOBELLO MUSHROOM KIEV (v)

Crème Fraîche Mashed Potato, Charred Broccoli, Chimichurri

CORN-FED CHICKEN

Watercress Purée, Roasted Shallots, Bacon Crumb, Pomme Anna, Tarragon Jus

GRILLED COD

Samphire, Saffron Potato, Tenderstem Broccoli, Fennel,
Roasted Tomato Dressing



CHOCOLATE & LIME BAVAROIS

Coffee & Hazelnut Ice Cream

STICKY DATE & ALE PUDDING

Toffee Sauce, Vanilla Ice Cream

LEMON TART (v)

Glazed Meringue, Lemon Sorbet

SCOTTISH CHEESE (+£5 SUPPLEMENT)

Honeycomb, Charcoal Crackers, Grapes

SCOTTISH CRANACHAN

Honey & Whisky Cream, Raspberries, Oat Granola

(v) vegetarian (vg) vegan

PLEASE ASK YOUR SERVER FOR ALLERGEN INFORMATION