

MENU



SANDWICHES...

12pm until 2pm daily
HOT (served on warm ciabatta, with crisps & coleslaw)

Cajun Chicken bacon, baby gem, garlic mayo	£9.5
Grilled Halloumi marinated courgette, spiced houmous	£9
Steak onion, mushroom, peppercorn sauce	£14
<i>COLD (choice of brown, white or GF bread, crisps & coleslaw)</i>	
Prawn Marie Rose	£8
Ham and Tomato	£7.5
Smoked Salmon and Cucumber	£8
Cheese and Pickle	£7.5
<i>Add a bowl of soup...</i>	£4

NIBBLES TO SHARE OR WHILE YOU WAIT...

Bread and Dips (GF option available) houmous, whipped butter, tapenade, balsamic oil	£5
Mixed Marinaded Olives (Vegan)	£4
STARTERS	
Soup of the Day warm bread roll, whipped sea salt butter	£6.5
Smoked Haddock & Leek Chowder bread roll	£8
Prawn and Smoked Salmon Marie Rose, lemon, toasted sourdough	£10
Chicken Liver Parfait toasted brioche, red onion marmalade	£9.5
Confit Pork Belly black pudding, celeriac purée, wilted spinach	£10.5
Nut Crusted Goats Cheese (V) (GF) chilli jam, apple salad, walnuts	£9.5

MAINS...

Beer Battered Peterhead Haddock (also available in our gluten free bread crumbs) fries, garden peas, tartare sauce, lemon wedge	£16.5
8oz Homemade Beef Burger toasted brioche bun, spiced tomato dressing, baby gem, fries	£14
Burger Toppings	
<i>smoked bacon</i>	£2.5
<i>Isle of Mull cheddar</i>	£2.5
<i>blue cheese</i>	£2.5
<i>caramelised red onion</i>	£2.5
<i>beer battered king prawns (4)</i>	£8
Ribeye Steak (8oz, 30 Day Aged) (GF) flat cap mushrooms, herb tomato, green beans, fries	£30
Steak Sauces <i>bearnaise, peppercorn, red wine jus, blue cheese</i>	£3
Braised Beef Cheek (GF) creamed mash, wilted kale, glazed roots, braising stock sauce	£19
Oven Roast Venison (GF) confit leg ballotine, dauphinoise potatoes, spiced red cabbage, jus	£26
Roast Monkfish (GF) smoked fish, herb & potato stew, wilted spinach	£22
Fish Pie cheddar mash, buttered greens	£14.5
Potato Gnocchi (GF) (V) roast butternut, pinenut, spinach	£13.5
Salad (V) wild mushroom, pine nut, rocket, poached hens egg, croutons	£13

A BIT ON THE SIDE...

Beer Battered Onion Rings	£3.5
Fries	£3
Mash	£3
Dressed Salad	£3
Buttered Greens	£3

DESSERTS...

Frozen Banana Parfait (GF) honeycomb, glazed banana, salted caramel	£8
Apple, Pear & Cinnamon Crumble Tart vanilla custard, ice cream	£8.5
Sticky Toffee Pudding toffee sauce, vanilla ice cream	£7.5
Ice Cream and Sorbet sable biscuit	£7
Scottish Cheese Board quince jelly, chutney, grapes, celery, oatcakes	£11.5

A selection of speciality coffee, teas,
digestifs and liqueurs

Ask about our daily specials - when they're gone, they're gone!



Converted from the Victorian summer house, **The Bothy** lies just feet from the main hotel, and hosts events for up to 12 people. Whether you're organising a family get together, an intimate wedding, an anniversary celebration, birthdays, engagements, a corporate away day or a reunion - we will cater for your every need.

For more details ask our team members who will be happy to assist.

Prices are all inclusive of VAT at 20%

IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW
AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU

Everything on our menus is produced on-site, in an environment
where the following allergens are present and used regularly:
NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS &
CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS