

THE DROUTHY COBLER

STARTERS

HAGGIS BON BONS 9.00
chilli & irn bru jam, cucumber & mint raita, pomegranate

KING SCALLOP 'TIKKA MASALA' 16.00
caramelised cauliflower, puffed rice, cashew

FOR THE TABLE

RUSTIC SOURDOUGH 4.00
scottish butter

SPANISH GORDAL OLIVES 4.00

HAM HOCK TERRINE 9.00
applesmoke cheese fritter, pineapple pickle

GAME SAUSAGE ROLL 9.00
Charlie Barley black pudding, spiced apple sauce, venison jerky

CONNAGE GOUDA 9.00
Cairngorm ale fondue, sourdough toast, root vegetables, tomato relish

CHARRED TENDERSTEM BROCCOLI 8.00
butter, roasted heritage carrot, Fivemiletown goats cheese, carrot top pesto

MAINS

DROUTHY FISH & CHIPS 22.00
crispy battered haddock, triple cooked chips, smashed peas, tartare sauce, lemon

SEAFOOD KARI IKAN 26.00
coconut, coriander, green chilli and lime curry, sticky jasmine rice, mango salsa, pickled red onions

ROAST CHICKEN DIANE 26.00
organic chicken breast, sautéed potatoes, haggis, greens, classic sauce dine

PORK TRIO 26.00
slow cooked pork belly, confit cheek, pancetta shard, carrot, apple, fondant potato, jus

DROUTHY BEEF BOURGUIGNON PIE 19.00
16 hour braised shin, chestnut mushrooms, button onions, buttery pastry, champ mash, gravy

CUMBERLAND SAUSAGE & MASH 16.00
John Stewart Butchers of Banff handmade cumberland sausage, butter creamed mash potato, caramelised shallot gravy, greens

CAULIFLOWER TART 16.00
dukkah roasted cauliflower, clava brie, applesmoke bechamel, candied onions, beetroot relish, seasonal greens

GRILL

All our beef is from Andy Grant, proprietor of John Stewart Butchers in Banff. Andy delivers amazing, award-winning produce that is Scottish born and bred.

DROUTHY STEAK BURGER 21.00
select cuts of rib cap, rump & chuck steak, smoked streaky bacon, monterey jack cheese, fairground onions, skin-on fries

ARDGAY HIGHLAND VENISON BURGER .. 22.00
sourdough bun, beetroot relish, blue murder cheese, fairground, skin-on fries

SHORTHORN BREED SIRLOIN STEAK ... 37.00
dry aged heritage highland beef, house butter, roast portabello mushroom, confit tomato, chips

SIDES

7.00

CRISPY ONION RINGS
ranch mayo

MAC & CHEESE
crispy shallot

HOUSE SALAD
french dressing

FIELD & WILD MUSHROOMS
wild garlic butter, spinach, brackla egg

TRIPLE COOKED CHIPS
aioli

BRUSSEL SPROUTS
roast chicken butter, bacon shards

DROUTHY DISCO FRIES
feta, sriracha, chorizo, parmahan, ranch

SAUCES

5.00

GREEN PEPPERCORN

CLASSIC DIANE

BACON & BLUE MURDER

RED WINE JUS

SUNDAY

JOIN US EVERY SUNDAY TO ENJOY OUR SUNDAY ROAST, SERVED WITH ALL THE TRADITIONAL TRIMMINGS

ENJOY 2 STARTERS AND 2 SUNDAY ROASTS FOR £23 PER PERSON

KIDS ENJOY A FREE ROAST

*CHILDREN UNDER 12

**ONE CHILD PER ADULT ALSO DINING