

THE DROUTHY

COBBLER

. STARTERS .

SALT & PEPPER MONKFISH SCAMPI <i>lobster & chilli cheddar cheese sauce</i>	12.00
SCOTTISH KING SCALLOPS <i>tikka roasted cauliflower, lobster sauce, apple</i>	17.00
DUCK ASIAN STYLE <i>baby gem, bok choy, grapefruit and ginger marmalade</i>	9.50
SAUSAGE ROLL <i>pork, apple, black pudding, golden raisin ketchup</i>	9.00
GARLIC MUSHROOMS ✓ <i>sherry cream sauce, herb brioche crust</i>	8.00
SMOKED FISH RISOTTO <i>lemon, peas, broad beans, crispy leeks</i>	9.00
BRUSCHETTA ✓ <i>heirloom tomatoes, basil, buratta</i>	9.00
BEEF SHIN CROQUETTE <i>whipped blue cheese, pickled onions</i>	10.00

. FOR THE TABLE .

4.00

RUSTIC SOURDOUGH
& SCOTTISH BUTTER

SPANISH GORDAL
OLIVES

SUNDAY ROASTS | EVERY SUNDAY
from 12PM

Choose from roast beef or free range, corn fed chicken, served with crispy roast potatoes, homemade yorkshire puddings, glazed local root vegetables and buttery cabbage.

**£23^{pp} for
2 COURSES**

. MAINS .

PORCHETTA <i>classic fennel seasoned pork belly, caramelised cauliflower, potato gratin, jus</i>	26.00	MONKFISH KARI IKAN <i>coconut, green chilli and lime curry, sticky jasmine rice, mango salsa</i>	27.00
MOULE FRITES 'Scottish mussels, your way.' <i>white wine and garlic sauce</i>	12.00 / 23.00	SHEPHERD'S PIE <i>Slow-braised lamb and beef with cheddar mash, rosemary & a red wine jus.</i>	23.00
ROAST CHICKEN 'AU POIVRE' <i>organic chicken, saute potato, greens, brandy peppercorn cream sauce</i>	26.00	BEET & BUTTERNUT SUPERFOOD BOWL ✓ <i>nuts, seeds, sprouts, leaves, feta, chilli and soy dressing</i>	18.00
DROUTHY FISH & CHIPS <i>crispy battered haddock, chips, lemon, peas</i>	22.00	SEABASS <i>chorizo, tomato gnocchi, green beans, romesco sauce</i>	24.00

. THE GRILL .

QUALITY SCOTTISH BEEF

SHORTHORN BREED FILLET STEAK
*heritage highland beef, dry aged, house butter,
roast portabello mushroom and tomato, chips*
42.00

CHATEAUBRIAND EXPERIENCE
choose sides and sauce
75.00

HIGHLAND VENISON BURGER
*brioche bun, plum chutney, blue murder cheese
& skin on fries*
21.00

DROUTHY STEAK BURGER
*Select cuts of rib cap, rump & chuck steak,
glazed brioche bun, Monterey Jack cheese, streaky bacon,
house relish, skin on fries*
21.00

*All of our meat is sourced from Andy Grant, proprietor of John Stewart Butchers
in Banff. Andy delivers award winning produce, that's Scottish born and bred,
and receives the highest quality care.*

. SAUCE .

5.00

PEPPERCORN
WHISKY MUSHROOM
BACON BLUE CHEESE
HOUSE BUTTER
RED WINE JUS

SERVING THIS MENU
EVERYDAY
FROM 12PM

OR

LUNCH

AVAILABLE MON - SAT
FROM 12-3PM

ASK A MEMBER OF THE TEAM TO
SEE OUR EXPRESS LUNCH MENU.

. SIDES .

ORGANIC FRESH LOCAL

ALL SIDES £7

FORAGED MUSHROOMS
spinach, truffle, fried egg

GREEN BEANS
garlic, bacon, butter

CAULIFLOWER CHEESE
crispy shallots

FRIED BRUSSEL SPROUTS
smoked pancetta and sage butter

TRIPLE COOKED CHIPS
aioli

SAUTE POTATOES
house butter, parsley

BEER BATTERED ONIONS
sea salt, black pepper

HOW CAN WE HELP?

*We pride ourselves on sourcing and show-
casing some of the local area's highest quality
produce.*

*If you have any queries about anything on
your plate, please just ask!*

DIETRY REQUIREMENTS - if you have any,
let your waitstaff know so that we can make
the chef aware as we may be able to offer
alternative options to suit your needs.

THANK YOU FOR DINING WITH US.

*The opinions of our guests is of the utmost importance to us.
Without your feedback we cannot continue to improve our service.*





COBBLER



THE

Y
E
T
C
O
R
D

. WINES .

HAND SELECTED FINE WINES

	S/M 175ml	Carafe 500ml	Bottle
WHITE			
3 Castas Blanco - Tejo, Portugal <i>A blend of Chardonnay with local indigenous varieties and is super fresh, super zesty and super delicious!</i>	£7	£19	£28
Piquepoul - Côtes de Thau, France <i>Unoaked, fresh and tangy. Great with seafood.</i>	£7.50	£21	£30
Pinot Grigio - Venezie, Italy <i>Crisp and mouthwatering with complex flavours of pear, white peach and lemon.</i>	£8.50	£22	£32
Sauvignon Blanc - Marlborough, New Zealand <i>Gooseberry, lime, tropical fruits. Deliciously moreish.</i>	£9	£24	£35
Coteaux du Giennois Blanc - Loire, France <i>Lively & aromatic with notes of white peach, pear and a touch of mint. Expect orange zest and orchard fruit.</i>			£40
Bourgogne Hautes Cotes de Beaune Blanc - Burgundy, France <i>Fresh and floral with sweet ripe stone fruits and subtle mineral aspects.</i>			£50
ROSE & ORANGE			
Bardolino Charetto Classico - Bardolino, Italy <i>Pale, dry and very interesting with delicate red currant and raspberry notes.</i>	£7.50	£20	£30
Chateau Routas Rose - Provence, France <i>Pretty herbal notes and delicate red fruits, followed by rich red berry and white peach, balanced by fresh acidity.</i>			£35
Orange, Bodegas Leza Garcia - Rioja, Spain <i>The perfect blend of Sauvignon Blanc and Viura grapes. Notes of candied orange, grapefruit and aromatic herbs, followed by fresh, elegant palate and a lingering finish.</i>			£38
RED			
Cabernet Sauvignon - Thracian Valley, Bulgaria <i>Full of rich fruit flavours, elegant tannins and a long cassis soaked finish.</i>	£7.00	£19	£28
Merlot Syrah - Ardèche, France <i>A soft, rounded and fruity red packed with Southern French sunshine.</i>	£7.50	£20	£29
Cinsault - Itata, Chile <i>Light-bodied, with soft tannins and a refreshing acidity, with notes of red berry. Try it chilled!</i>	£8	£21	£30
Malbec - Uco Valley, Argentina <i>Minimal oak make this all about the gorgeously rich and decadent black fruit flavours. The perfect pairing with red meat dishes.</i>	£8.50	£25	£35
Salice Salentino Riserva - Puglia, Italy <i>Plenty of ripe and juicy berry fruit balanced with by well-judged oak, a pleasant tannic structure and enough acidity to keep things fresh.</i>			£40
Maranges 1er Cru Pinot Noir- Burgundy, France <i>Powerful and elegant with intense aromas of cherry, raspberry, blackberry and savoury spice.</i>			£60
CHAMPAGNE & SPARKLING			
Prosecco - Treviso, Italy <i>Concentrated pear and citrus fruit flavours are balanced by crisp acidity and a fine delicate bubble.</i>	Glass 125ml £8.50	Bottle £35	Magnum £65
Crémant d'Alsace - Alsace, France <i>Freshe and light with a delightful green apple and citrus character.</i>		£40	
Joseph Perrier - Champagne, France <i>Beautifully balanced and eminently drinkable.</i>		£85	