

Small Plates

Shorthorn Beef Carpaccio
Beef fillet, rocket, parmesan, extra virgin olive oil
14

West Coast Scallops
Caramelised cauliflower puree, bacon jam, golden raisin jus
16

Pasta 'Cacio e Pepe'
Spaghetti, black pepper, butter, pecorino
9

Ardgye Venison Meatballs
Red wine jus, smashed amaretto crumb
14

Crispy Fried Lasagne
Beef bolognese, burrata, basil
9

Scotch Egg
Allarburn egg, house black pudding, pickled onions, aioli
9

Drouthy Super Food Salad
Seasonal vegetables, pulses, grains, feta, chilli & lime dressing
9/16

Baked Clava Brie
Hard Hillock honey, thyme, toasts, onion relish
9

Drouthy Haggis Bon Bons
Mustard & peppercorn mayo
10

Sides

Heritage Tomato & Olive Salad 5	Heritage Potatoes 5
Grilled Broccoli 6	Garlic butter
Feta, lemon	Parmesan & Truffle Fries 5
Honey Glazed Carrots 5	Triple Cooked Chips 5
Roasted almonds	Aioli
Lettuce Wedge Salad 5	Wild Mushrooms 6
Blue cheese ranch dressing	Spinach, wild garlic butter

To Follow

Lobster & Langoustine Spaghetti
Rich lobster bisque, heritage tomato, chilli, parmesan
29

Monkfish Kari Ikan
Malaysian chilli & coconut curry, jasmine rice, aromatic salad
32

Spiced Lentil Dahl
Roast red scallions, sprouting broccoli, spinach bhaji, mint raita
23

Ardgye Venison Loin
With Gamekeeper's pie, pancetta, anna potato, cripps pink apple, game jus
33

Chicken & Haggis Ballotine
Crispy pancetta fried potatoes, tender stem broccoli, whisky, apple & pepper sauce
28

Drouthy Fish & Chips
Craft beer batter, smashed peas, triple cooked chips, tartare sauce, lemon
22 *(Add a glass of house champagne +8)*

Gammon Steak
Truffle fried hens egg, crushed peas, skinny fries
22

Rump of Highland Beef
Heritage potatoes, bacon jam, garlic buttered greens, beef jus
29

Prime Gigha Halibut
Smashed new potatoes, chorizo, greens, lobster & basil butter
34

Foraged Mushroom & Asparagus Risotto
Select seasonal local mushrooms, herb & truffle butter, Bella Lodi cheese, lemon
23

From the Grill

Our beef is sourced locally from the Highlands, Moray & Aberdeenshire, often Shorthorn breed and is matured for a minimum of 32 days, giving a fuller flavour.

Drouthy Beef Burger 21
Wagyu beef burger, Clava brie, onion chutney
Rib eye 39
10oz/283gm.
Fillet 42
8oz/226gm
Chateaubriand Experience 75
14oz chateaubriand steak for two, served with triple cooked chips, slow roast tomato, side of wild mushrooms with garlic butter, & a sauce of your choice.

Sauces

Creamy Peppercorn Sauce 4
Speyside Malt & Foraged Mushroom Sauce 4
Blue Cheese Sauce 4
Wild Garlic Butter 4