THE DROUTHY COBBLER

Kevin Smith x Kris McKie

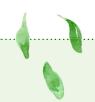
FINE LOCAL PRODUCE WITH GLOBAL STYLE

EVENTS & PRIVATE HIRE

The Drouthy Cobbler is available for private events. Please speak to one of our staff members or visit our website for more details.

WWW.THEDROUTHYCOBBLER.COM





SUNDAY ROASTS

A SHARING PLATTER FOR TWO

Roast Rump of Highland Beef

Yorkshire pudding, roast potatoes, glazed carrots, buttered cabbage, new season potatoes & gravy.

 $£30_{\rm per\,couple}$ or $£18_{\rm Individual}$



Join us every Saturday & Sunday

9:30-13:00

For chef's special cooked breakfasts, light bites, breakfast rolls, eggs, pastries, fresh juices, boozy brunch & more!

(Boozy Brunch available from 11am)

SANDWICHES

Croque Monsieur

Honey roast ham, gruyere cheese topped with bechamel sauce, house salad, roast garlic mayo

1/

Steak & Brie

Grilled steak, Clava brie, mushroom ketchup on toasted foccacia

16

Roast Chicken & Bacon

Roast chicken, crispy bacon, smashed avocado salad on toasted foccacia

14

Drouthy Beef Burger

Monterey Jack cheese, bacon, fries

17

Spiced Bean Burger

Smashed avocado, jalapeno slaw

15

LUNCH

Drouthy Fish & Chips

Crushed peas, tartare sauce, lemon

17

Chicken & Ham Pie

Puff pastry, creamed leeks, mashed potato, confit shallots & chicken jus 20

Grilled Chicken

Truffle & parmesan creamed tagliatelle, foraged mushrooms, crispy shallots 18

Caesar Salad

Anchovies, croutons, parmesan, free range egg (Add chicken + £2)

14

Barra Monkfish Scampi

Pea, bacon & coconut chutney, chunky tartare, lemon 21

SMALL PLATES

West Coast Scallops

Caramelised cauliflower, apple slaw, bacon jam, lobster jus **16**

Jerusalem Artichoke Pakora (V)

Satsuma, pomegranate & mint raita, warm honey, spiced pistachio nuts 9.50

Salt & Szechuan Pepper Oyster Mushrooms (V)

Sweet chilli & soy glaze **9.50**

Chicken Liver Pate

Real ale & apple relish, sourdough toast **9**

Crispy Fried Lasagne

Beef bolognese, burrata, basil

Monkfish Scampi

Sticky Vietnamese style sauce with chilli, garlic & lemongrass 14

Baked Clava Brie (V)

Sourdough toast & pineapple pickle 8 / 15

Chicory, Pear & Walnut Salad (V)

Dunsyre blue cheese & warm heather honey dressing (Add chicken / roast roots & beets +6)

10 / 15

Drouthy Haggis Bon Bons

Whisky & mustard peppercorn mayo 8.50 / 12



Miso Glazed Carrots Spring onion gremolata

Roast Sweet Potato Chilli flakes & Tzatziki

Fried Brussels Sprouts Smoked pancetta & sage butter

Crispy Fried Potatoes Rosemary & garlic butter

Drouthy Mac & Cheese 3 cheese bechamel & crunchy shallot crumb

Triple Cooked ChipsAioli

Wedge Salad

Iceberg, blue cheese, ranch dressing





Braised Ardgye Venison Shank

Colcannon potato, parsnips, puy lentils & rich game gravy

27

Drouthy Chicken & Ham Pie

Puff pastry, creamed leeks, mashed potato, confit shallots & chicken jus

Chestnut & Vegetable Wellington (V)

Parsnip puree, cauliflower gratin & onion gravy

24

Tuscan Style Sausage Rigationi

Slow cooked tomato, fennel & red wine ragu, smoked chilli, aubergine & shaved Pecorino

23

Seafood Mornay

Select market seafood, langoustine bisque with cream & Lochnaggar cheddar, fennal & potato gratin

26

Spiced Sweet Potato & Lentil Dahl (V)

Spinach bhajis, burnt onions, mint & lime yoghurt

22

Barra Monkfish Scampi

Pea, bacon & coconut chutney, chunky tartare, lemon, triple cooked chips 26

Drouthy Fish & Chips

Craft beer batter, smashed peas, triple cooked chips, chunky tartare, lemon (Add a glass of house champagne +8)

2

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 Steak Burger 120Z/340grm
Shorthorn Sirloin 120z/340grm
Prime Fillet 80z/226grm
Chateaubriand Experience 140Z

SAUCES

Creamy Peppercorn

Whisky & Mushroom

Bacon & Blue Cheese

Bernaise