

**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](http://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** per couple *or* **£18** Individual

# **DROUTHY** *Breakfast Club*

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

14

### **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  
9

## 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

# SIDES

All Sides £7

## 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 Chips

Aioli

## Wedge Salad

Iceberg, blue cheese, ranch dressing



# MAINS

## Braised Ardgyle 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  
24

## Chestnut & Vegetable Wellington (V)

Parsnip puree, cauliflower gratin & onion gravy  
24

## Tuscan Style Sausage Rigatoni

Slow cooked tomato, fennel & red wine ragu, smoked chilli, aubergine & shaved Pecorino  
23

## Seafood Mornay

Select market seafood, langoustine bisque with cream & Lochnaggar cheddar, fennel & 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)  
22

# 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 12oz/340gms ..... 21

Our own '3 joint' burger, rib, rump, flank, smoked Isle of Mull cheddar, dill pickle & salad in a brioche bun, hand cut chips.

## Shorthorn Sirloin 12oz/340gms ..... 37

Watercress salad, plum tomato, chips & house butter

## Prime Fillet 8oz/226gms ..... 41

Watercress salad, plum tomato, chips & house butter

## Chateaubriand Experience 14oz ..... 75

Prime fillet of beef for two, served with triple cooked chips, slow roast tomato & a side of wild mushrooms with garlic butter.

# SAUCES

Creamy Peppercorn

Whisky & Mushroom

Bacon & Blue Cheese

Bernaise

*Add a sauce +£5*