

DROVERS

TO START

SOUP OF THE DAY, HOMEMADE BREAD, WHIPPED BUTTER – 6.50

CURRIED CRAB CROQUETTE

SHELLFISH BISQUE, PEA & ASPARAGUS MOUSSE, CUCUMBER SALSA – 9.50

HERB GNOCCHI (V)

WHIPPED GOAT'S CHEESE, CONFIT HEIRLOOM TOMATOES, BLACK GARLIC PESTO – 8.95

PAN SEARED WOOD PIGEON

BLACK TRUFFLE & CELERIAC PUREE, STORNOWAY BLACK PUDDING SKIRLIE, CELERIAC REMOULADE – 9.95

WEST COAST SCOTTISH KING SCALLOPS

CRISPY PORK BELLY, CARAMELISED APPLE, PICKLED WALNUT, APPLE JUS – 9.95

MUSHROOM CONSOMME (V)

SHITAKE DUMPLINGS, CHILLI OIL, PICKLED GINGER – 8.95

SIDES:

SCAMPI & TARTAR SAUCE – 8.95

CHICKEN GOUJONS WITH GARLIC MAYO – 9.50

VENISON CHIPOLATAS, ARRAN CHEDDAR, GRAIN MUSTARD MAYO – 9.50

HALLOUMI & CHIPOTLE DIP – 9.50

PEPPERCORN, MUSHROOM & TRUFFLE, SMOKED GARLIC & THYME BUTTER, COWBOY BUTTER, BLUE CHEESE SAUCE – 3.50

HAND-CUT CHIPS – 6.50

FRENCH FRIES – 5.00

GARLIC BREAD – 4.50

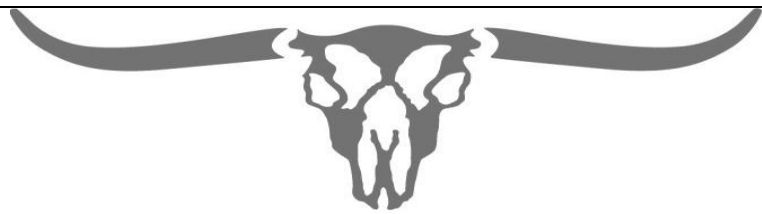
ONION RINGS – 5.00

MOZZARELLA GARLIC BREAD – 5.00

TRUFFLE & PARMESAN FRIES – 8.95

GARDEN SALAD WITH HONEY MUSTARD DRESSING – 5.00

PLEASE ADVISE CHEF OF ANY ALLERGIES



DROVERS

TO FOLLOW

BREAST OF GUINEA FOWL

CONFIT PRESSED CHICKEN LEG, CHICKEN & TARRAGON STUFFED MORELS, BRAISED FENNEL,
TARRAGON JUS – 19.95

LOIN OF LAMB

STORNOWAY BLACK PUDDING & ROAST SHOULDER BALLONTINE, SMOKED CARROT, PEA PUREE –
23.95

FILLET OF SEA TROUT

MUSSEL GRATIN, SAGE & CIDER REDUCTION, SPRING GREENS, KETA CAVIAR – 21.95

LOIN OF HERB & HAZELNUT CRUSTED VENISON

PEARL BARLEY, WATER CRESS, BEETROOT & RASPBERRY PUREE, SWISS CHARD – 23.95

ROASTED VEGETABLE & NUT WELLINGTON (v)

SMOKED LEEK PUREE, CARAMELISED PEARL ONIONS, GRAIN MUSTARD SAUCE – 19.50

CRISPY BATTERED FILLET OF HADDOCK (BREADED AVAIL.) GARDEN PEAS & HAND-CUT CHIPS

(please request tartar sauce) – 18.95

BURGER OF THE DAY, HAND-CUT CHIPS, GARDEN SALAD – 18.95

TRADITIONAL STEAK & ALE PIE, HAND-CUT CHIPS/POTATOES, CHEF'S CHOICE OF VEGETABLES – 18.95

WHOLETAIL SCAMPI WITH GARDEN PEAS & HAND-CUT CHIPS (please request tartar sauce) – 18.95

STEAKS

100Z PRIME ABERDEEN ANGUS SIRLOIN STEAK – £30

80Z PRIME ANGUS FILLET STEAK – £36

WITH ONION RINGS, HERB & PARMESAN CRUSTED MUSHROOMS, TOMATO CONFIT, HAND-CUT CHIPS

CHOICE: PEPPERCORN, MUSHROOM & TRUFFLE, CHIMMICHURRI, SMOKED GARLIC & THYME BUTTER,
COWBOY BUTTER, BLUE CHEESE SAUCE (3.50), FRIED EGG (1.50)

PLEASE ADVISE CHEF OF ANY ALLERGIES



DROVERS

TO FINISH

STICKY WARM APPLE SPONGE, POACHED APPLE, CARAMEL SAUCE, CINNAMON ICE CREAM – 9.50

CHILLED RASPBERRY SOUP, CLOTTED CREAM ICE CREAM, GRANOLA, RASPBERRY JELLY – 8.95

DARK CHOCOLATE TORTE, LIME JELLY, COCONUT SORBET – 9.50

VANILLA CRÈME BRULÉE, HONEYCOMB, SHORTBREAD – 9.25

BLUEBERRY PANNA-COTTA, BLUEBERRY COMPOTE, CHERRY SORBET – 8.95

SELECTION OF SCOTTISH AND CONTINENTAL CHEESE WITH BANNOCKS & CRACKERS, TOMATO & CHILLI
CHUTNEY – 12.95 (ADD PORT +£2)

DESSERT COCKTAIL

DROVERS DECADENCE (CONTAINS ALCOHOL) – 9.95

TEAS/COFFEES SERVED WITH HOMEMADE SHORTBREAD

AMERICANO	3.00	MACCHIATO	2.95
CAFÉ LATTE	3.75	HOT CHOCOLATE	3.75
CAPPUCCINO	3.75	TEA	3.00
FLAT WHITE	3.50	HERBAL TEA	3.00
ESPRESSO	2.25	LIQUEUR COFFEE	8.95
DOUBLE ESPRESSO	2.75	AFFOGATO	5.50

AFTER DINNER LIQUEURS

ASK YOUR SERVER FOR A LIST OF OUR AFTER-DINNER LIQUEURS WE ALSO HAVE ON OFFER

PLEASE ADVISE CHEF OF ANY ALLERGIES