



# DROVERS

## TO START

SOUP OF THE DAY WITH WARM CRUSTY BAKED BREAD (V) – 7.50

### GOAT'S CHEESE SOUFFLÈ

THYME & HONEY ROASTED BABY BEETROOT, BALSAMIC GLAZE, GARLIC & HERB CROUTONS –  
9.50

### CRISPY CRAB CAKE

COCONUT CURRY, MANGO SALSA, SAMPHIRE, CORIANDER OIL – 9.50

WILD MUSHROOM & BLACK TRUFFLE ORZO, SMOKED EGG YOLK, SHAVED PARMESAN – 9.25

### CHICKEN LIVER & RABBIT PATÈ

CELERIAC REMOULADE, SOUSED BABY VEGETABLES, HOMEMADE OATCAKES – 9.50

### WEST COAST SCOTTISH KING SCALLOPS

CONFIT GLAZED PORK CHEEK, SQUASH PUREE, PICKLED WALNUT – 10.95

### SIDES:

CAJUN SEASONED HALLOUMI WITH CHIPOTLE DIP (V) – 9.75

TRUFFLE & PARMESAN FRIES – 8.95

SCAMPI & TARTAR SAUCE – 9.95

CHICKEN GOUJONS WITH BBQ DIP – 9.95

CREAMED POTATOES – 5.50

BUTTERED BOILED POTATOES – 4.95

SAUTEED GARLIC MUSHROOMS – 4.50

BLUE CHEESE SAUCE, PEPPERCORN SAUCE, SMOKED GARLIC & THYME BUTTER, CHIMMICHURRI,

COWBOY BUTTER – 3.50

HAND-CUT CHIPS – 6.50

FRENCH FRIES – 6.00

GARLIC BREAD – 4.50

ONION RINGS – 5.50

MOZZARELLA GARLIC BREAD – 5.00

GARDEN SALAD & WHOLEGRAIN MUSTARD DRESSING – 5.00

GARDEN VEGETABLES – 5.50

PLEASE ADVISE CHEF OF ANY ALLERGIES



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## TO FOLLOW

### STOUT GLAZED BEEF SHORT RIB

CREAMED POTATO, ROASTED ROSCOFF ONION, HAGGIS CRUMB, SEASONAL GREENS – 23.50

### HAZELNUT & HERB CRUSTED LOIN OF VENISON

WITH SLOWLY COOKED HAUNCH OF VENISON CROUSTILLANT, PARSNIP & TRUFFLE PUREE, BRAISED  
RED CABBAGE – 24.95

### FILLET OF MONKFISH

LANGOUSTINE MOUSSE, PARMA-HAM, SAFFRON RISOTTO, GARLIC CLAMS, CAPER BROWN BUTTER –  
32.00

### HONEY GLAZED GRESSINGHAM DUCK BREAST

CONFIT LEG BON BON, POTATO & SAGE ROSTI, CARROT PUREE, WILTED SPINACH, PLUM & BRANDY  
JUS – 23.50

### CRISPY BATTERED FILLET OF HADDOCK (BREADED AVAIL)

GARDEN PEAS & HAND-CUT CHIPS (please request tartar sauce) – 19.50

BURGER OF THE DAY, GARDEN SALAD AND HAND-CUT CHIPS – 19.95

TRADITIONAL STEAK & ALE PIE, HAND-CUT CHIPS/POTATOES, CHEF'S CHOICE OF VEGETABLES – 19.95

WHOLETAIL SCAMPI WITH GARDEN PEAS & HAND-CUT CHIPS (please request tartar sauce) – 19.50

## STEAKS

10oz PRIME ABERDEEN ANGUS SIRLOIN STEAK – 36.00

8oz PRIME ANGUS FILLET STEAK – 44.00

ALL STEAKS SERVED WITH ONION RINGS, MUSHROOMS, TOMATO CONFIT AND HAND-CUT CHIPS  
CHOICE: PEPPERCORN SAUCE, BLUE CHEESE SAUCE, SMOKED GARLIC & THYME BUTTER,  
CHIMMICHURRI, COWBOY BUTTER (3.50), FRIED EGG (1.50)

PLEASE ADVISE CHEF OF ANY ALLERGIES



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## TO FINISH

### STICKY TOFFEE PUDDING

BUTTERSCOTCH SAUCE, VANILLA POD ICE CREAM, BRANDY SNAP – 9.50

### BAKED CUSTARD TART

SPICED PUMPKIN ICE CREAM, ORANGE JAM, GINGER TUILLE – 9.25

### PEANUT BUTTER PARFAIT

SALTED CARAMEL & BANANA SORBET, CARAMELISED BANANA, PEANUT BRITTLE – 9.50

### HEATHER HONEY ROASTED PLUMS

HONEY CRUMBLE, CRÈME FRAICHE SORBET, PLUM & WHISKY COULIS – 9.25

### DARK CHOCOLATE & BAILEY'S CREMEAUX

VANILLA SABLE, HAZELNUT MOUSSE, CANDIED HAZELNUT – 9.25

SELECTION OF SCOTTISH AND CONTINENTAL CHEESE WITH BANNOCKS & CRACKERS, TOMATO & CHILLI CHUTNEY – 12.95 FOR ONE PERSON, 16.95 FOR TWO PERSONS (ADD PORT +3)

### DESSERT COCKTAIL

DROVERS DECADENCE (CONTAINS ALCOHOL)

VODKA, TIA MARIA, VANILLA, ESPRESSO & NUTMEG – 9.95

### TEAS/COFFEES SERVED WITH HOMEMADE SHORTBREAD

|                 |      |                |      |
|-----------------|------|----------------|------|
| AMERICANO       | 3.25 | MACCHIATO      | 3.50 |
| CAFÉ LATTE      | 3.95 | HOT CHOCOLATE  | 4.50 |
| CAPPUCCINO      | 3.95 | TEA            | 3.50 |
| FLAT WHITE      | 3.75 | HERBAL TEA     | 3.50 |
| ESPRESSO        | 2.50 | LIQUEUR COFFEE | 9.50 |
| DOUBLE ESPRESSO | 3.00 | AFFOGATO       | 6.50 |

### 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