



DROVERS

TO START

SOUP OF THE DAY WITH WARM CRUSTY BAKED BREAD (V) – 6.95

BREAST OF QUAIL

QUAIL'S SCOTCH EGG, PUY LENTILS, SMOKED HAZELNUT JUS, CARROT & STAR ANISE PUREE –
9.50

TREACLE CURED SALMON, TOASTED SOURDOUGH, CRÈME FRAICHE, PICKLED CUCUMBER – 8.95

TWICE BAKED AULD REEKIE CHEDDAR SOUFFLE, PARMESAN & BLACK TRUFFLE GLAZE – 9.50

APPLEWOOD SMOKED DUCK BREAST WITH DUCK LIVER PARFAIT

GINGERBREAD, PLUM & GINGER CHUTNEY – 9.25

WEST COAST SCOTTISH KING SCALLOPS, BRAISED PORK PRESSE, CURRIED PARSNIP – 10.95

SIDES:

CAJUN SEASONED HALLOUMI WITH CHIPOTLE DIP (V) – 9.50

TRUFFLE & PARMESAN FRIES – 8.95

SCAMPI & TARTAR SAUCE – 9.50

CHICKEN GOJONS WITH GARLIC MAYO – 9.95

CREAMED POTATOES – 4.95

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 – 5.50

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



DROVERS

TO FOLLOW

BRAISED FEATHERBLADE OF BEEF

TREACLE & STOUT GLAZE, CARAMELISED SHALLOT, CREAMED POTATO, ROASTED ROSEMARY
CARROTS & ONION CRUMB – 22.50

LOIN OF VENISON

CREAMED SAVOY, CONFIT HAUNCH CROUSTILLANT, JERUSALEM ARTICHOKE, ROASTED QUINCE –
23.95

PAN SEARED FILLET OF COD

CURRIED MUSSEL & SURF CLAM CHOWDER, BRAISED LEEKS – 21.50

PAN SEARED DUCK BREAST

STICKY ASIAN GRAINS, CARAMELISED ONIONS, CHARRED SPRING ONION – 22.50

SPINACH GNOCCHI, STILTON & WILD MUSHROOM SAUCE, SPINACH, TOASTED WALNUTS – 19.50

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 – 19.50

TRADITIONAL STEAK & ALE PIE, HAND-CUT CHIPS/POTATOES, CHEF'S CHOICE OF VEGETABLES – 19.50

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

STEAKS

100Z PRIME ABERDEEN ANGUS SIRLOIN STEAK – 34.00

80Z PRIME ANGUS FILLET STEAK – 42.00

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

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TO FINISH

STEAMED GINGER PUDDING, RUM & CARDAMON CARAMEL, TOASTED COCONUT, VANILLA POD CRÈME
ANGLAISE – 9.50

TREACLE TART, BURNT ORANGE ICE CREAM, STEM GINGER, ORANGE & GINGER GEL – 8.95

CHOCOLATE & ORANGE MOUSSE, DARK CHOCOLATE & STOUT SPONGE, CRÈME FRAICHE SORBET –
9.25

DARK CHERRY CHEESECAKE, LEMON & ALMOND PRALINE, CHERRY COMPOTE, TUILLE – 9.50

FIG & PLUM SOUP, HEATHER HONEY PANNACOTTA, GRANOLA – 8.95

SELECTION OF SCOTTISH AND CONTINENTAL CHEESE WITH BANNOCKS & CRACKERS, TOMATO & CHILLI
CHUTNEY – 10.95 FOR ONE PERSON, 12.95 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	3.00	MACCHIATO	2.95
CAFÉ LATTE	3.75	HOT CHOCOLATE	4.00
CAPPUCCINO	3.75	TEA	3.00
FLAT WHITE	3.50	HERBAL TEA	3.00
ESPRESSO	2.50	LIQUEUR COFFEE	8.95
DOUBLE ESPRESSO	3.00	AFFOGATO	6.00

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