



# DROVERS

## TO START

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

### ROASTED BREAST OF PIGEON

CRISPY DICED PANCETTA, WILTED BABY GEM, CARAMELISED PEARL ONIONS, GLAZED CHERRY JUS, HERB CROUTONS – 9.50

### CURED GRAVALAX SALMON

HERB CRÈME FRAICHE, PICKLED CUCUMBER, SODA BREAD, KETA CAVIAR – 9.25

RICOTTA & LEMON RAVIOLI, PEA VELOUTE, PARMESAN, SAGE BUTTER, PEA SHOOTS – 8.95

### CHICKEN & SMOKED HAM HOCK TERRINE

SOURDOUGH, TARRAGON EMULSION, MUSHROOM KETCHUP, PICKLED MUSHROOMS – 9.50

### WEST COAST SCOTTISH KING SCALLOPS

SALT COD MOUSSE, STORNOWAY BLACK PUDDING, BABY BEETROOTS, BEETROOT PUREE – 10.95

### SIDES:

CAJUN SEASONED HALLOUMI WITH CHIPOTLE DIP (V) – 9.50

TRUFFLE & PARMESAN FRIES – 8.95

SCAMPI & TARTAR SAUCE – 9.50

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 – 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



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*TO FOLLOW*

**ROASTED CHICKEN SUPREME**

POTATO FONDANT, WILD MUSHROOMS, WILTED SPINACH, PANCETTA, TRUFFLE SAUCE – 22.50

**LIGHTLY SMOKED LOIN OF VENISON**

WILD GARLIC, BRAISED HAUNCH BON BON, BABY BEETROOTS, BLACKBERRIES, BRAISED PEARL BARLEY  
– 23.95

**LEMON & ALMOND CRUSTED FILLET OF HAKE**

SHELLFISH BISQUE, TAGLIOLINI, SEA ASPARAGUS, SHETLAND MUSSELS – 21.50

**TRIO OF PORK**

ROASTED LOIN, TREACLE GLAZED CHEEK, CRISPY BELLY, WHOLEGRAIN MUSTARD MASH, PICKLED  
WALNUT PUREE, CARAMELISED APPLE – 22.95

**SWEETCORN RISOTTO**

CHARRED CORN, BLACK CROWDIE, ROASTED COURGETTE, CHIMMICHURRI, DRESSED WATERCRESS –  
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,

CHIMMICHURRI, COWBOY BUTTER (3.50), FRIED EGG (1.50)

**PLEASE ADVISE CHEF OF ANY ALLERGIES**



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## TO FINISH

### STEAMED RHUBARB & VANILLA SPONGE

CRÈME ANGLAISE, CHAMPAGNE POACHED RHUBARB, GINGER CRUMBLE – 9.50

### LEMON CURD CHEESECAKE

LIME JELLY, RASPBERRY RIPPLE ICE CREAM, LEMON TUILE, CANDIED LEMON SLICE – 9.50

### ELDERFLOWER & WHITE CHOCOLATE PARFAIT

MACERATED STRAWBERRIES, TORCHED MERINGUE, STRAWBERRY & MINT SORBET – 9.25

### CHILLED STRAWBERRY SOUP

WHIPPED MASCARPONE, CRISPY BASIL, HEATHER HONEY GRANOLA, HONEY TUILE – 8.95

### DARK CHOCOLATE & AMARETTO DELICE

PASSIONFRUIT CURD, AMARETTI BISCUIT, MANGO & TONKA BEAN ICE CREAM – 9.50

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