

THE BOTANIST MENU

Bread basket

Home-made focaccia

To start

Cream of butternut squash soup, light spice, coriander crème fraiche, Amaretti crumb (v)	5
Chicken liver parfait, toasted brioche, plum & bramble apple chutney	6
Crispy goat's cheese, beetroot & red onion chutney, herb salad, pistou dressing (v)	6
Thai spiced fish cakes, cucumber salad, soy dipping sauce	9
Caesar salad with home smoked chicken	9

Mains

Battered fillet of local Pittenweem haddock, mushy peas, fries, tartare sauce	15
Sea bass fillet, olive tapenade mash, salsa verde, crispy caper popcorn	16
Salmon fillet, potato gnocchi, grilled fennel, cherry tomato, lemon beurre noisette	16
Chicken filled with haggis, creamy mash, whisky sauce, buttered greens, crispy leeks	14
Scottish beef & ale casserole, butter puff pastry, horseradish & chive mash, winter greens	14
Roast haunch of venison cottage pie, Arran mustard mash, bramble purée, thyme jus	18
Escalope of pork, lemon & sage crumb, roasted root vegetables, Arran mustard mash	14
Smoked cheddar & spinach macaroni bake, rocket, garlic bread (v)	12
Wild mushroom, kale & roast red pepper risotto, crispy Isle of Mull cheddar, chive oil (v)	14
Grilled halloumi, salted lemon quinoa, roast vegetables, pomegranate, tzatziki, pitta bread (v)	15

Desserts

Chocolate brownie, stem ginger, vanilla ice cream, salted caramel, grated chocolate (v)	6
Sticky toffee pudding, vanilla ice cream	6
Dark chocolate & raspberry torte, caramel ice cream, raspberry purée (v)	6
Earl grey panna cotta, shortbread crumble, milk sorbet (v)	6
Selection of ice creams (per scoop) (v)	2
Three Scottish farmhouse cheeses, home-made chutney, oatcakes	9

GRILLS

Steaks and grills

Steak frites: 8oz (225g) flat iron steak, fries, creamed peppercorn sauce	16
Rib-eye steak: 8oz (225g), fries, herb crusted tomato, mushrooms, onion rings	25
Fillet steak: 8oz (225g), fries, herb crusted tomato, mushrooms, onion rings	29
Mixed grill: 4oz (115g) flat iron steak, gammon steak, pork sausage, haggis, black pudding, fried egg, mushrooms, tomato, onion rings	19
Grilled T bone pork chop, fries, sage & Arran mustard butter	22
Twin grilled gammon steak: two 4oz (225g) steaks, fries, fried eggs	18

Sauces

2

Pink peppercorn, tarragon & brandy

Creamed wild mushroom, Arran mustard & parsley

Garlic & chive butter

Bordelaise

Burgers

Steak burger: 7oz (200g) pattie, tomato, gherkin, rocket, red onion	12
Chicken burger: 7oz (200g) fillet, grilled bacon, mayonnaise, tomato pickle, rocket, red onion	12
Vegan: sweet potato & chick pea pattie, vegan cheese, tomato pickle, rocket, red onion (v)	11

Sides

3

Arran mustard mash

Roast root vegetables

Buttered winter greens

Battered onion rings

Fries

Spiced lemon quinoa, roasted Mediterranean vegetables, pomegranate, cherry tomatoes, red onion & basil salad

Dressed green salad