



DROVERS

FIRST COURSE

SOUP WITH WARM CRUSTY BAKED ROLL – 5.50

PAN SEARED WOOD PIGEON, PEARL BARLEY, CEP PUREE, GAME CRISPS & JUS – 7.50

BRIE & CRANBERRY CROQUETTE, ROASTED CHESTNUT PUREE, POACHED PEARS, DRESSED WINTER GREENS – 6.95 (V)

LOBSTER RAVIOLI, SEAFOOD BISQUE, BASIL OIL, TOMATO CONCASSE – 10.50

WEST COAST SEARED SCALLOPS, CRISPY PORK CHEEK, CELERIAC TRUFFLE PUREE, PICKLED APPLE, HERB OIL – 9.95

SIDES:

SCAMPI & TARTAR SAUCE – 8.50

SWEET POTATO FRIES – 3.50

PEPPERCORN, DIANE OR BLUE CHEESE SAUCE – 2.50

HAND-CUT CHIPS – 3.50

FRENCH FRIES – 3.00

GARLIC BREAD – 3.50

ONION RINGS – 3.50

MOZZARELLA GARLIC BREAD – 4.00

PLEASE ADVISE CHEF OF ANY ALLERGIES



DROVERS

SECOND COURSE

ROASTED LOIN OF VENISON (SERVED PINK)

HAZELNUT & HERB CRUST, BRAISED LEG BOULANGER, CARROT & STAR ANISE PUREE, JUNIPER JUS –
18.95

SEARED FILLET OF HALIBUT, SCALLOP & BASIL MOUSSE IN FILO PASTRY

WHITE WINE & GARLIC CLAMS, SPINACH ORZO – 22.50

FILLET OF PORK

STUFFED WITH STORNOWAY WHITE PUDDING & APRICOT, QUAIL'S SCOTCH EGG, MUSTARD CREAMED
POTATO, PARSNIP PUREE, JUS – 17.50

BLUE CHEESE & SPINACH GNOCCHI, WILD MUSHROOMS, PESTO & HERB OIL (V) – 14.50

LAMB WELLINGTON

DAUPHINOISE POTATO, GLAZED SWEETBREADS, ROASTED SHALLOT – 17.95

CRISPY BATTERED FRESH FILLET OF HADDOCK (BREADED OPTION AVAIL.)

SERVED WITH GARDEN PEAS, HAND-CUT CHIPS AND CHEF'S OWN TARTAR SAUCE – 14.50

HOMEMADE BURGER OF THE DAY WITH SALAD, COLESLAW AND HAND-CUT CHIPS – 14.95

TRADITIONAL STEAK & ALE PIE, HAND-CUT CHIPS/POTATOES, CHEF'S CHOICE OF VEGETABLES – 13.95

PAN-FRIED CALF'S LIVER

CARAMELISED ONIONS, BACON, CREAMED POTATO, BUTTERY KALE, RED WINE GRAVY – 15.50

WHOLETAIL SCAMPI WITH GARDEN PEAS, HAND-CUT CHIPS AND CHEF'S OWN TARTAR SAUCE – 14.95

STEAKS

100Z PRIME ABERDEEN ANGUS SIRLOIN STEAK 23.95

80Z PRIME ANGUS FILLET STEAK 25.95

ALL STEAKS SERVED WITH ONION RINGS, MUSHROOMS, TOMATO CONFIT AND HAND-CUT CHIPS

CHOICE OF: GARLIC BUTTER, PEPPERCORN, DIANE, OR BLUE CHEESE SAUCE (£2.50), FRIED EGG (£1.50)

PLEASE ADVISE CHEF OF ANY ALLERGIES



DROVERS

THIRD COURSE

TOFFEE APPLE TRIFLE

CARAMELISED APPLE, VANILLA ANGLAISE, ALMOND SPONGE, TOFFEE & BAILEY'S ICE CREAM – 7.50

WHITE CHOCOLATE PANNA-COTTA

HAZLENUT GRANOLA, CARAMELISED WHITE CHOCOLATE – 6.95

BRIOCHE BREAD & BUTTER PUDDING

RUM & RAISIN ICE CREAM – 7.50

DARK CHOCOLATE BROWNIE

BRANDY SOAKED CHERRIES, CHOCOLATE SAUCE, VANILLA ICE CREAM – 7.50

WINTER BERRY CHEESECAKE

BLACKBERRY SORBET, BERRY COULIS, LEMON BALM – 7.25

SCOTTISH & CONTINENTAL CHEESE SELECTION FOR TWO

BANNOCKS, BISCUITS, TOMATO & CHILLI JAM – 12.95

WITH A GLASS OF COCKBURNS PORT – £2 EXTRA P/P

TEAS/COFFEES SERVED WITH HOMEMADE SHORTBREAD

AMERICANO	2.85	MACCHIATO	2.50
CAFÉ LATTE	3.25	HOT CHOCOLATE	3.50
CAPPUCCINO	3.25	TEA	2.50
FLAT WHITE	2.95	HERBAL TEA	2.75
ESPRESSO	2.25	LIQUEUR COFFEE	7.50
DOUBLE ESPRESSO	2.75	AFFOGATO	4.50

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