



# DROVERS

*MENU AVAILABLE FROM 12 NOON UNTIL 9 PM*

*TO START*

*SOUP OF THE DAY*

*SERVED WITH WARM CRUSTY HOMEMADE BREAD - 4.95*

*BAKED BLUE CHEESE SOUFFLE (V)*

*TWICE BAKED WITH SPICED POACHED PEAR, ROASTED WALNUTS & TOASTED BREAD - 6.50*

*ARBROATH SMOKIE TARTLET*

*DELICATE FLAKES OF SMOKED HADDOCK, CRÈME FRAICHE & LEEK, SOFT POACHED HEN'S EGG & WHOLEGRAIN MUSTARD SAUCE - 6.75*

*PAN SEARED WOOD PIGEON BREAST*

*STORNOWAY BLACK PUDDING, CANDY BEETROOT, TARRAGON CRÈME FRAICHE, ROASTED HAZELNUTS, CRISPY PANCETTA & BACON JAM - 7.25*

*SMOKED SALMON ROULADE*

*SMOKED SALMON AND A CITRUS FRUIT & DILL CRÈME CHEESE, PICKLED VEGETABLES, LIGHT TRUFFLE MAYONNAISE & HOME TOASTED BREAD - 6.95*

*PLEASE ADVISE CHEF OF ANY ALLERGIES*



# DROVERS

*TO FOLLOW*

**HERB CRUSTED FILLET OF SUFFOLK LAMB**

*PEARL ONIONS, SAVOY & SHEPHERD'S PIE PARCEL, ROASTED SHALLOT PUREE, HERITAGE CARROTS,  
WITH A ROSEMARY & LAMB GRAVY - 19.95*

**PAN SEARED GRESSINGHAM DUCK BREAST**

*SERVED WITH POTATO FONDANT, BRAISED RED CABBAGE, FRESH GREEN BEANS, SQUASH PUREE,  
WITH BLACKBERRY JUS - 16.95*

**FILLET OF CORN-FED CHICKEN BREAST**

*SEASONED BREAST OF CHICKEN WITH TRUFFLE OIL, ON A BED OF WILD MUSHROOM & TARRAGON  
RISOTTO WITH A PARMESAN CRISP - 14.95*

**PAN-ROASTED LOIN OF VENISON**

*WITH PARSNIP PUREE, ROASTED ROOT VEGETABLES, CREAMED POTATOES AND A SLOE GIN &  
JUNIPER JUS - 17.95*

**FILLET OF ROCK TURBOT WITH BLACK TIGER PRAWNS**

*PAN SEARED FILLET WITH BLACK OLIVE CRUSHED POTATOES, SEASONED KING PRAWNS, ASPARAGUS  
& BROCCOLI AND A LEMON & PARSLEY BUTTER SAUCE - 15.95*

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# DROVERS

## VEGETABLE NUT ROAST & GRAVY (V)

WITH WHIPPED HONEYED GOATS CHEESE, ROAST POTATOES & ROOT VEGETABLES - 14.95

## STEAKS

10OZ PRIME ABERDEEN ANGUS SIRLOIN STEAK 23.50

8OZ 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  
(EXTRA 2.50)

## SIDES

HAND-CUT CHIPS 3.00

GARLIC BREAD 3.00

VEGETABLES 3.00

FRENCH FRIES 2.50

HOMEMADE COLESLAW 2.50

MOZZARELLA CHEESE GARLIC BREAD 3.50

ONION RINGS 3.00

MIXED SALAD 2.50

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## TO FINISH

### DARK CHOCOLATE FONDANT

SERVED WITH HONEYCOMB ICE CREAM AND TUILLE BISCUIT – 6.75

### APPLE & PEAR CRUMBLE

POACHED APPLE & PEAR IN A BUTTERSCOTCH SAUCE WITH VANILLA ICE CREAM – 5.95

### TRIO OF MINI DESSERTS

WHITE CHOCOLATE MOUSSE WITH STRAWBERRY BUBBLE SUGAR CANDY, KIWI MERINGUE NEST,  
STRAWBERRY SORBET – 7.25

### RASPBERRY & DRAMBUIE PANNA-COTTA

WITH QUENELLE OF LEMON CURD CHANTILLY CRÈME & WHITE CHOCOLATE SHARD – 6.95

### TIRAMISU CHEESECAKE

WITH ORANGE COMPOTE AND AMARETTO ICE CREAM – 6.50

### SCOTTISH CHEESE SELECTION

BLUE MURDER, LAIRIG GHRU CHEDDAR, SMOKED CONNAGE DUNLOP, MORANGIE BRIE, BANNOCKS,  
BISCUITS, TOMATO & CHILLI JAM – 8.95

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