



DROVERS

MENU AVAILABLE FROM 12 NOON UNTIL 9 PM

FIRST COURSE

SOUP OF THE DAY

SERVED WITH WARM CRUSTY HOMEMADE BREAD - 4.95

PEA AND ASPARAGUS RISOTTO (V)

MASCARPONE CHEESE, ROQUEFORT AND WHITE TRUFFLE MINI CROQUETTE - 6.75

WHITE KING CRAB WITH LANGOUSTINE TAIL

BLOODY MARY DRESSING, FRISE, RADISH AND CRISPY CAULIFLOWER - 7.50

PAN SEARED PIGEON BREAST

STORNOWAY BLACK PUDDING, BRAISED LEG PRESSE, WILD GARLIC PUREE, RASPBERRY JUS AND GAME CRISPS - 7.25

WEST COAST KING SCALLOPS

CELERIAC REMOULADE, WATERCRESS PUREE, SALT BAKED BEETROOT, APPLE VINAIGRETTE AND CORAL TUILLE - 9.95

PLEASE ADVISE CHEF OF ANY ALLERGIES



DROVERS

SECOND COURSE

PAN ROASTED LOIN OF VENISON

GAME PASTILLA, CARROT & STAR ANISSE PUREE, NAIVES, PARSNIP CRISP AND VENISON JUS – 17.95

TRIO OF PORK

*CRISPY BELLY OF PORK, BRAISED CHEEK, STORNOWAY BLACK PUDDING BON BON
CREAMED POTATO, PORK CRACKLING, APPLE, PICKLED WALNUT PUREE – 16.95*

FILLET OF SCOTTISH HALIBUT

RAZOR CLAMS, ORZO, PETIT POIS, BROADBEANS, SAMPHIRE AND SAUCE VIERGE – 22.50

PAN SEARED CORN FED CHICKEN BREAST

CHICKEN AND HERB RAVIOLI, CREAMED LEEKS, WILD MUSHROOMS AND CRISPY CHICKEN SKIN – 16.95

HERB CRUSTED FILLET OF SUFFOLK LAMB

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

OPEN LASAGNE (V)

CRISPY DUCK EGG, WILD MUSHROOM RAGOUT, TRUFFLE, PARMESAN AND PEA SHOOTS – 14.95

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STEAKS

100Z PRIME ABERDEEN ANGUS SIRLOIN STEAK 23.50

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 (EXTRA 2.50)

SMALLER PLATES TO SHARE:

BAKED GARLIC, BLUE CHEESE AND CREAMED MUSHROOMS WITH CRUSTY BREAD - 7.95

SALT AND PEPPER ASPARAGUS WRAPPED IN PROSCIUTTO HAM - 6.50

SAUTEED POTATO AND CHORIZO - 6.95

SIDES:

SWEET POTATO FRIES - 3.00

PEPPERCORN, DIANE OR BLUE CHEESE SAUCE - 2.50

HAND-CUT CHIPS - 3.00

FRENCH FRIES - 3.00

GARLIC BREAD - 3.00

ONION RINGS - 3.00

MOZZARELLA GARLIC BREAD - 3.50

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DROVERS

THIRD COURSE

STRAWBERRY & CLOTTED CREAM DECONSTRUCTED CHEESECAKE

STRAWBERRY FLUID GEL & SHARDS AND MACERATED STRAWBERRIES – 6.95

PRALINE CHOCOLATE TORTE

PEANUT BRITTLE & CAMELISED BANANA – 7.50

RHUBARB MOUSSE & VANILLA BRULEE

BISCOTTI RHUBARB CRISPS & CHOCOLATE LATTICE – 6.95

SET LEMON CURD

RASPBERRY COULIS, PASTRY SHARDS, MERINGUE & DEHYDRATED RASPBERRY & SORBET – 6.75

DATE & CALVADOS SPONGE

GREEN APPLE SORBET, APPLE BATONS & CAMELISED OAT CRUMB – 6.75

PLEASE ADVISE CHEF OF ANY ALLERGIES



DROVERS

FOURTH COURSE

SCOTTISH & CONTINENTAL CHEESE SELECTION

BRIE DE MEAUX, ISLE OF MULL HEBRIDEAN BLUE, AULD REEKIE AND ARRAN CHEDDAR, BANNOCKS, BISCUITS, TOMATO & CHILLI JAM – 10.95

WITH A GLASS OF COCKBURNS PORT – 12.95

TEAS/COFFEES

SERVED WITH HOMEMADE CHOCOLATES

<i>AMERICANO</i>	<i>2.60</i>	<i>MACCHIATO</i>	<i>2.20</i>
<i>CAFÉ LATTE</i>	<i>2.95</i>	<i>HOT CHOCOLATE</i>	<i>2.95</i>
<i>CAPPUCCINO</i>	<i>2.95</i>	<i>TEA</i>	<i>2.10</i>
<i>FLAT WHITE</i>	<i>2.95</i>	<i>HERBAL TEA</i>	<i>2.30</i>
<i>ESPRESSO</i>	<i>2.10</i>	<i>LIQUEUR COFFEE</i>	<i>6.95</i>
<i>DOUBLE ESPRESSO</i>	<i>2.60</i>	<i>AFFOGATO</i>	<i>4.25</i>

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