



DROVERS

TO START

SOUP OF THE DAY, WARM CRUSTY BAKED ROLL, WHIPPED BUTTER – 6.50

CONFIT GRESSINGHAM DUCK BREAST

HAM HOCK BON BON, BEETROOT RISOTTO, PEAR PUREE, CHERRY GLAZE – 9.50

CAMEMBERT CRÈME BRULEE (V)

TOASTED BREAD, PEAR CHUTNEY, MAPLE & HONEY DRIZZLE, PECAN NUTS – 8.95

BEEF CARPACCIO, PARMESAN PUREE, SHIMEJI, WALNUT, CRISPY ONIONS, ROCKET – 9.95

WEST COAST SCOTTISH KING SCALLOPS

LEMON BUTTER, CRISPY TEMPURA SCALLOP ROE, STORNOWAY BLACK PUDDING, PEA & DILL PUREE –
9.95

BEETROOT & WALNUT PATE, CANDIED WALNUTS HOUSE CHUTNEY, BANNOCKS (VEGAN) – 9.25

TOMATO TARTAR, FETA, BLACK OLIVE, OATCAKES (VEGAN) – 8.95

SIDES:

SCAMPI & TARTAR SAUCE – 8.95

PIGS IN BLANKETS – 9.50

HALLOUMI & CHIPOTLE DIPE – 9.50

CHICKEN GOUJONS – 9.50

PEPPERCORN, MUSHROOM & TRUFFLE, SMOKED GARLIC & THYME BUTTER, COWBOY BUTTER – 3.50

HAND-CUT CHIPS – 6.50

FRENCH FRIES – 5.00

GARLIC BREAD – 4.50

ONION RINGS – 5.00

MOZZARELLA GARLIC BREAD – 5.00

TRUFFLE & PARMESAN FRIES – 8.50

PLEASE ADVISE CHEF OF ANY ALLERGIES



DROVERS

TO FOLLOW

SMOKED CORN FED CHICKEN SUPREME

SKIRLIE, CHARRED LEEKS, POTATO FONDANT, CHICKEN & THYME JUS, CORN PUREE – 21.50

LOIN OF VENISON

SMOKED HAGGIS CROQUETTE, CELERIAC FONDANT, PEA & WATERCRESS PANNA-COTTA, GREEN PEPPERCORN & CHILLI SAUCE – 23.95

PAN SEARED FILLET OF HAKE WITH LOBSTER RAREBIT

STEAMED SURF CLAMS, JERUSALEM ARTICHOKE VELOUTE, BUTTERED LEEKS, SAMPHIRE & CHIVE OIL
– 22.50

MUSHROOM PITHIVIER, WILD MUSHROOM RAGU, BUTTERED VEGETABLES, CHIVE (VEGAN) – 18.95

CRISPY BATTERED FILLET OF HADDOCK (BREADED AVAIL.) GARDEN PEAS & HAND-CUT CHIPS
(please request tartar sauce) – 18.95

BURGER OF THE DAY, HAND-CUT CHIPS, GARDEN SALAD – 18.95

TRADITIONAL STEAK & ALE PIE, HAND-CUT CHIPS/POTATOES, CHEF'S CHOICE OF VEGETABLES – 18.95

WHOLETAIL SCAMPI WITH GARDEN PEAS & HAND-CUT CHIPS (please request tartar sauce) – 18.95

CAULIFLOWER RISOTTO, CHARRED CAULIFLOWER, PARMESAN, MUSHROOM (VEGAN) – 19.50

STEAKS

100Z PRIME ABERDEEN ANGUS SIRLOIN STEAK – 30.00

80Z PRIME ANGUS FILLET STEAK – 36.00

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

CHOICE: PEPPERCORN, MUSHROOM & TRUFFLE, SMOKED GARLIC & THYME BUTTER, COWBOY BUTTER
(3.50), FRIED EGG (1.50)

PLEASE ADVISE CHEF OF ANY ALLERGIES



DROVERS

TO FINISH

BISCOFF BREAD & BUTTER PUDDING, CRÈME ANGLAISE, SPICED PUMPKIN ICE CREAM – 9.50

CINNAMON BAKED RICE PUDDING, RUM POACHED PEAR, SALTED CARAMEL SAUCE – 8.95

SCOTTISH TABLET CHEESECAKE WITH CARAMELISED WHITE CHOCOLATE ICE CREAM – 9.50

DARK CHOCOLATE FONDANT, SALTED CARAMEL ICE CREAM – 9.25

DARK CHOCOLATE TORTE, BLACK CHERRY SORBET, FRUIT (VEGAN) – 8.95

BISCOFF CHEESECAKE, COFFEE & CASHEW NUT SORBET (VEGAN) – 9.50

SELECTION OF SCOTTISH AND CONTINENTAL CHEESE WITH BANNOCKS & CRACKERS, TOMATO & CHILLI CHUTNEY – 12.95 (ADD PORT +£2)

DESSERT COCKTAIL

DROVERS DECADENCE (CONTAINS ALCOHOL) – 9.95

TEAS/COFFEES SERVED WITH HOMEMADE SHORTBREAD

AMERICANO	3.00	MACCHIATO	2.95
CAFÉ LATTE	3.75	HOT CHOCOLATE	3.75
CAPPUCCINO	3.75	TEA	3.00
FLAT WHITE	3.50	HERBAL TEA	3.00
ESPRESSO	2.25	LIQUEUR COFFEE	8.95
DOUBLE ESPRESSO	2.75	AFFOGATO	5.50

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