

THE BOTHY

£45 PER PERSON

DUCK & APRICOT PRESSE

Endive, Beetroot Jam, Crackers

FORGANS CULLEN SKINK

Artisan Barnett's Bread, Smoked Sea Salt Butter

PISTACHIO WHIPPED GOATS CHEESE (V)

Pickled Golden Beets, Mango Salsa, Burnt Charcoal Cracker

VENISON & CHORIZO PITHIVIER

Pear & Whisky Chutney

GRESSINGHAM DUCK BREAST

Sweetcorn Puree, Sweet Potato Fondant, Charred Boc Choi, Red Wine Jus

AYRSHIRE CHICKEN SUPREME

Dauphinoise Potato, Steamed Tenderstem Broccoli, Haggis 'Bon Bon', Pink Peppercorn Sauce

ARRAN MUSTARD & BLACK PEPPER CRUSTED VENISON

Dauphinoise Potatoes, Roasted Parsnips, Bramble Jus

LEMON & ROSEMARY HALIBUT

Saffron, Chorizo & Potato Broth, Asparagus, Serrano Crisp

SPRING PEA & KING OYSTER RISOTTO (V)

Asparagus, Spring Pea, Chive, Gran Kinara Shavings

7OZ RIVERS RESERVE FILLET STEAK

+£6 Supplement

28-Day Aged Rievers Reserve Borders Beef

Roast Shallot, Buttered Asparagus, Dauphinoise Potato, Red Wine Jus, Watercress

VANILLA & LEMON CURD CHEESECAKE

Lemon Curd, Mango Salsa, Honeycomb Shard

DARK CHOCOLATE & ORANGE TART

Chocolate Soil, Orange Sorbet, Tangy Lemon Balm

WARM STICKY TOFFEE PUDDING

Smoked Almond Crumb, Arran Vanilla Ice Cream

SCOTTISH CHEESE

Mature Kintyre Cheese, Howgate Brie, Arran Blue, Celery, Pink Lady Apple,

Pear Chutney, Grapes

