

The BOTHY

Summer Graduation Menu 2026

Starters

Pigs head terrine, apricot gel, sauce gribiche, charred bread

Poached asparagus, sous vide hen's egg, ruby grapefruit, green goddess sauce v/vg

Applewood smoked mackerel, pickled cucumber, ajo blanco

Heirloom tomato & peach salad, whipped goats' cheese, watercress, sherry vinegar shallot v/vg

Mains

Pork fillet, sweet soy-glaze, braised fennel, swede puree, pearl onion & sage pork jus

Stone bass, cauliflower, spring onion, new potato, mushroom consommé

Char-grilled broccoli, piquillo pepper hummus, feta, pine nut, lemon pickle gel vg

Confit corn-fed chicken leg, Ratte potato, summer baby vegetables, chicken velouté

Dry-aged sirloin steak, beef fat chips, café de Scotland butter, Bordelaise sauce (£8 supplement)

Sides 6

Smoked Hispi cabbage, nduja dressing | Kale, house pickles & ferments salad

Mashed potato, white truffle oil V | Manchego polenta chips V | Triple cooked chips vg

Grilled purple stem broccoli, siracha, almond VG | Beer battered onion rings v

Desserts

Summer berry cheesecake, lemon grass syrup, berry sorbet

Poached apricot, milk chocolate mousse, cashew brittle

Custard tart, mango gel, mascarpone v

Selection of 3 cheese, quince paste, grapes, oat cake

Vegan dessert on request

Please let your server know if you have any dietary requirements.

A discretionary 12.5% service is added to bills. 100% of tips go to our staff