



Festive MENU

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WELCOME TO THE DROUTHY LAIRD

In our award winning restaurant we strive to maintain the highest standard in both our level of customer service & in the food & drink we serve. It is our passion to provide a great experience to everyone who walks through our doors which is both personal & memorable.

Although you might arrive as a stranger, we guarantee you will leave as a friend.

From everyone here at The Drouthy Laird, we wish you a Merry Christmas!

Now relax & enjoy the best food, drink & service we have to offer.

DIETARY REQUIREMENTS

Please advise our staff of any allergies or dietary requirements when ordering to ensure your meal is cooked to your exact requirements as some dishes may need to be altered to make them suitable

GFO: GLUTEN FREE OPTIONS - DFO: DAIRY FREE OPTIONS -
VO: VEGETARIAN OPTIONS - VEO: VEGAN OPTIONS



Starters

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SOUP OF THE DAY **(V/VEO/DFO/GFO)**

Chef's homemade soup of the day served with a warm bread roll
£4.95

PORK BELLY BITES **(GFO/DFO)**

Slow roasted pork belly glazed with bourbon, honey & soya
£8.95

BEETROOT CURED SALMON **(GFO/DFO)**

Beetroot, orange & dill cured Scottish salmon with a citrus &
watercress salad & rye bread
£8.50

BROCCOLI, LEEK & LEMON PATE **(V/VEO/GFO/DFO)**


A rich & flavourful pate of roasted broccoli, leeks & pickled lemon
served with sourdough toast
£7.95

HOISIN HONEY STICKY CHICKEN **(GFO/DFO)**

Battered chicken strips coated in a hoisin & honey sauce with toasted
sesame seeds
£8.25

GOATS CHEESE SALAD **(GFO)**

Gem lettuce, crispy prosciutto, goats cheese, apple shards &
pomegranate glaze
£8.25





Festive Specials

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ROAST TURKEY DINNER (GFO/DFO)

Lemon & thyme roasted turkey served with rosemary roasted potatoes & all the trimmings

£17.95

JEWELLED NUT ROAST (V/VEO/DFO/GFO)

Butternut squash, carrot, sweet potato & cashew nuts topped with white onion marmalade, apricots & almonds served with seasonal vegetables & choice of chips or potatoes

£14.95

YORKSHIRE PUDDING WRAP (VO)

A giant pressed yorkshire pudding filled with roast turkey, stuffing, cranberry sauce, pigs in blankets & gravy served with homemade chips

Make it vegetarian, ask your server

£15.50

BAKED TILAPIA (GFO/DFO)

Garlic butter baked tilapia served with roast caulishoots & new potatoes

£15.95

FESTIVE BURGER

Breaded turkey escalope topped with smoked bacon, red onion marmalade & smoked applewood cheddar in a brioche bin with lettuce, tomato & mayonnaise served with skinny fries

£15.95

BOURBON BRAISED SHORT RIBS (GFO)

Slow braised beef short ribs with a bourbon glaze served on a bed of wholegrain mustard mashed potatoes with roasted shallots

£17.95



Drouthy Mains

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CHICKEN SCHNITZEL

Breaded chicken escalope served with seasonal vegetables & your choice of homemade chips or potatoes & choice of sauce: mushroom, peppercorn or tomato & herb

£15.50

FAJITAS

(VO/VEO/DFO)

Choice of chicken, beef or vegetables marinated in chef's own fajita spices served with warm flour tortillas, sour cream, salsa, guacamole & grated cheese

£16.50

PORK, LEEK & SHALLOT PIE

Tender pieces of pork shoulder in a cream leek & shallot sauce topped with golden puff pastry served with seasonal vegetables

£16.95

ATLANTIC HADDOCK

(GFO/DFO)

Choice of breaded or battered Atlantic haddock served with homemade chips, peas & tartar sauce

£16.95

CHICKEN GOUJONS

Battered chicken goujons, skinny fries, coleslaw, side salad & choice of sauce: BBQ, sweet chilli or garlic mayonnaise

£12.95

SIRLOIN STEAK OR RIBEYE STEAK

(GFO/DFO)

Locally sourced 8oz centre cut Sirloin or Ribeye steak served with homemade chips, mushrooms, vine tomatoes & homemade onion rings

£27.95

Add a sauce: Diane, Blue Cheese or Peppercorn (GFO)

£3.50



Desserts

ICE CREAM & SORBET

(V/VEO/GFO)

Choice of three scoops

Ice cream: vanilla, cookies & cream, scottish tablet or raspberry ripple

Sorbet: lemon or raspberry

£4.95

CHOCOLATE ORANGE TART

(V/VEO/GFO/DFO)

Chocolate brownie base topped with chocolate & orange mousse, orange sauce & chocolate crumb

£8.25

CHEESECAKE OF THE DAY

(V)

Chef's homemade cheesecake of the day served with your choice of cream or ice cream

£7.50

STICKY TOFFEE PUDDING

(V/GFO)

With salted caramel sauce & your choice of cream or ice cream

£7.95

FESTIVE MELTING DOME

(V/GFO)

Chocolate sponge filled with ice cream, fudge pieces & strawberries covered in a milk chocolate dome with hot fudge pouring sauce

£8.50

CHRISTMAS PUDDING

(V)

Chefs own Christmas pudding served with Glayva sauce

£8.25

Hot Drinks

Americano £3.20

Single Espresso £2.50

Double Espresso £3.50

Flat White £3.70

Cappuccino £3.80

Café Latte £3.70

Mocha £3.90

Baileys Latte £5.50

Irish Coffee £5.60

Hot Chocolate £3.60

Deluxe Hot Chocolate (topped with whipped cream & marshmallows) £4.20

Tea (ask your served for flavour options) £3.00

Add a syrup £1.00

vanilla - caramel - hazelnut - mint - gingerbread