



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

VO: VEGETARIAN OPTIONS - VEO: VEGAN OPTIONS
- DFO: DAIRY FREE OPTIONS - GFO: GLUTEN FREE 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
£5.95

WILD BOAR & PLUM PATE (GFO)

A rich, gamey pâté infused with festive plum, served with toasted rye bread, roasted artichoke & delicately pickled fennel
£8.95

HAGGIS & WHITE PUDDING FRITTERS (GFO)

Golden fritters of haggis & white pudding, lightly battered and served on a bed of fresh leaves with garlic aioli
£8.25

CRAB & AVOCADO ROULADE (GFO)

Delicate white crab bound in a creamy chilli-lime mayonnaise, wrapped in avocado slices & finished with chilli oil & fresh dill
£8.75

LOADED FLATBREAD (V)

Homemade flatbread topped with mozzarella cheese, cranberry sauce & thyme served with side salad
£7.95

BAKED GOATS CHEESE (V/GFO)

A crisp, breadcrumb-coated round of creamy goat's cheese, baked & served on roasted beetroot with a honey & sage drizzle
£7.95



A festive menu with a cream-colored background and a light beige border. The border is decorated with green holly leaves, red berries, and gold baubles. The title 'Festive Specials' is written in a large, elegant, brown cursive font at the top. Below it, a horizontal line of dots with a small green holly leaf in the center separates the title from the first menu item. The menu items are listed in a brown serif font, with their descriptions in a green sans-serif font and their prices in a brown sans-serif font. The items are: Roast Turkey Dinner (DFO/GFO) for £17.95, Chestnut & Sage Gnocchi (V/GFO) for £15.25, Yorkshire Pudding Wrap (VO) for £16.50, Beef Medallions (GFO) for £19.50, Pork Belly (GFO) for £17.50, and Sweet Potato Tart (V/VEO/DFO/GFO) for £15.95. Each item's name is in all caps, and its dietary information is in all caps in parentheses. The descriptions are in title case. The prices are in pounds and pence.

Festive Specials

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ROAST TURKEY DINNER (DFO/GFO)

Succulent lemon & thyme roasted turkey with rosemary potatoes, pigs in blankets, seasonal vegetables & all the festive trimmings

£17.95

CHESTNUT & SAGE GNOCCHI (V/GFO)

Pillowy potato gnocchi in a parmesan cream, tossed with roasted chestnuts & fresh sage, topped with rocket

£15.25

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

£16.50

BEEF MEDALIONS (GFO)

Tender Scottish beef medallions with a creamy pink peppercorn sauce, served over fluffy brown rice & topped with crisp leeks

£19.50

PORK BELLY (GFO)

Melt-in-the-mouth pork belly on fondant potato with hasselback carrots, finished with a rich port & maple jus

£17.50

SWEET POTATO TART (V/VEO/DFO/GFO)

Shortcrust pastry case filled with sweet potato & red onion marmalade topped with toasted seeds served with salad & boiled potatoes

£15.95



Dronthy Mains



CHICKEN SCHNITZEL

Crispy breaded chicken escalope served with fresh seasonal vegetables and your choice of hand-cut homemade chips or potatoes. Finished with your favourite sauce, choose from: mushroom, peppercorn, or tomato and herb

£15.75

FAJITAS (VO/VEO/DFO)

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

£17.95

STEAK & ALE PIE

Tender, slow-braised steak in a rich ale gravy topped with golden puff pastry served with seasonal vegetables and your choice of hand-cut homemade chips or potatoes

£18.50

ATLANTIC HADDOCK (DFO/GFO)

Atlantic haddock, expertly prepared to your liking - choose between a crispy breaded coating or a golden-battered finish. Served alongside our signature homemade chips, sweet garden peas, and a tangy tartar sauce

£17.95

CHICKEN GOUJONS

Crispy battered chicken goujons served with skinny fries, homemade coleslaw, mixed salad, and your choice of dipping sauce: BBQ, Sweet Chilli or Garlic Mayonnaise

£12.95

SIRLOIN STEAK OR RIBEYE STEAK (DFO/GFO)

Indulge in a succulent 8oz centre-cut sirloin or ribeye, sourced from the finest local farms. Grilled to perfection, cooked to your liking and served alongside our crispy, hand-cut homemade chips, sautéed button mushrooms & juicy vine tomatoes

£27.95

Add homemade onion rings £3

Add a sauce: Diane, Peppercorn or Blue Cheese (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

£5.50

BISCOFF TIRAMISU (V)

Layers of coffee & liqueur-soaked Biscoff biscuits with Biscoff mascarpone, topped with caramel drizzle

£8.50

CHEESECAKE OF THE DAY (V/GFO)

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

£6.95

STICKY TOFFEE PUDDING (V/GFO)

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

£7.95

RASPBERRY & FRANGIPANE TART (V/VEO/GFO)

Pastry base filled with apple & raspberry jam, almond frangipane & topped with raspberry & almond flakes

£7.95

CHEESE SLATE (V/GFO)

Blue stilton, brie & wensleydale cheese make up this after dinner classic served with homemade chutney, mixed crackers & frozen grapes

£9.95

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 £6.20

Drambuie Coffee £5.60

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)

