

Welcome

WELCOME TO THE DROUTHY LAIRD

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

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

At the end of your visit, please take the time to leave a review for us on Trip Advisor.



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

The Drouthy Laird

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**



To Start

SOUP OF THE DAY (V O / V E O / D F O / G F O)

A freshly prepared homemade soup, changing daily and served with a warm crusty bread roll
£5.50

HAGGIS & BLACK PUDDING BON BONS

Rolled bon bons of haggis & black pudding coated in panko breadcrumbs with a rich whisky cream sauce
£8.50

CULLEN SKINK CROQUETTES

Golden croquettes filled with smoked haddock, potato and leek, served with wholegrain mustard mayonnaise
£9.25

LOADED PULLED PORK NACHOS (V O / V E O / D F O)

Tortilla chips topped with BBQ pulled pork, cheddar cheese, salsa, guacamole & sour cream
£7.75

MUSHROOM & TRUFFLE CREAM CHEESE BRUSCHETTA (V / V E O / D F O / G F O)

Creamy truffle-infused mushroom topping served on toasted sourdough
£8.95

Drouthy Mains

BATTERED OR BREADED HADDOCK (GFO/DFO)

Choice of breaded or battered North Sea haddock served with hand-cut homemade chips, garden peas & classic tartar sauce

£17.95

CHICKEN GOUJONS (GFO)

Golden battered chicken goujons served with skin-on fries, mixed leaf salad and homemade coleslaw. Choice of BBQ, sweet chilli or garlic mayonnaise

£12.95

CHICKEN SCHNITZEL

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

£15.75

FAJITAS (VO/VEO/DFO)

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

£16.50

SIRLOIN STEAK OR RIBEYE STEAK (GFO/DFO)

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 (GFO/DFO) £3

Add a sauce: Diane, Peppercorn or Blue Cheese (GFO) £3.50

Droughty Mains

HALLOUMI BURGER (V)

Breaded halloumi in a toasted brioche bun with beef tomato, mixed leaves and cumin mayonnaise. Served with sweet potato fries and homemade coleslaw

£15.95

SLOW-ROASTED PORK BELLY

Tender pork belly with crispy crackling, buttery mash, braised red cabbage and apple cider gravy

£18.50

WINTER VEGETABLE RISOTTO (V / VEO)

Creamy seasonal vegetable risotto finished with fragrant truffle oil and a parmesan crisp

£16.75

TRADITIONAL STEAK & ALE PIE

Slow-cooked beef in rich ale gravy, topped with puff pastry and served with seasonal vegetables and your choice of hand-cut homemade chips or baby potatoes

£18.50

6 OZ STEAK BURGER

Juicy beef burger topped with smoked cheddar and caramelised onions, beef tomato, mixed leaves & finished with house relish.

Served with skin-on fries and homemade coleslaw

Add onion rings £3

£17.00

SIDES

(GFO / DFO / VEO / VO)

£4.00 EACH

Sweet Potato Fries - Hand-Cut Homemade Chips - Skin-On Fries - Mozzarella Sticks - Homemade Onion Rings - Salad Bowl - Ciabatta Garlic Bread - Ciabatta Garlic Bread with Cheese

To Finish

STICKY TOFFEE PUDDING (V/GFO)

Warm sponge pudding served with salted caramel sauce and your choice of Scottish tablet ice cream or cream

£7.95

CHEESECAKE OF THE DAY (V)

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

£6.95

BAKED RICE PUDDING (V/GFO)

Comforting baked rice pudding with winter berries, nutmeg and cinnamon

£7.25

APPLE, PEAR & COCONUT CRUMBLE (V/VEO/GFO/DFO)

Served warm with your choice of custard or vanilla ice cream

£8.50

ICE CREAM AND SORBET (VEO/V/GFO/DFO)

Mackie's of Scotland ice cream: Madagascan vanilla, honeycomb, cookies & cream, raspberry ripple and Scottish tablet

Sorbet: raspberry, lemon and mango

£5.50

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 server for flavour options) £3.00

Add a syrup £1.00 (vanilla - caramel - hazelnut - mint - gingerbread)