

restaurant Botanist keavil house

Selection of rustic bread, olives, homemade butters, humous, virgin olive oil

SHARING NIBBLE PLATES FOR TWO

(v) Plum tomato & melted mozzarella crostini
Black pudding bonbon bites, Bramley apple sauce
Piri-piri king prawns and kiln smoked salmon skewer

SHARING DELI BOARDS FOR TWO

(v) Vegetarian
garlic & rosemary studded camembert, mixed olives, vegetable & haloumi kebabs, roasted tomatoes, garnish salad, olive oil & balsamic vinegar, focaccia

Seafood
kiln smoked Shetland salmon, Piri-piri king prawns, beetroot cured salmon, haddock goujons, tartare sauce, garnish salad, crostini

Italian
Parma ham, Milano salami, anchovies, pickled wild mushrooms, roast red peppers, Parmesan cheese, mixed olives, rocket salad, focaccia

APPETISERS

(v) Camembert £8
rosemary & garlic studded baked camembert, crispy cauliflower tempura

Scottish salmon £9
kiln smoked Shetland salmon, beetroot cured salmon, yoghurt dressing, rocket salad

(v) Pumpkin veloute £5
cream of roast pumpkin, orange & thyme with toasted pumpkin seeds, focaccia

Moules Mariniere £7
pot of steaming rope grown mussels cooked in a white wine, shallots, garlic, parsley & cream

Paté £6
smooth parfait of chicken livers, orange & redcurrant relish, focaccia

King prawns £8
4 large grilled king prawns, garlic butter, herb salad

Seasonal soup £5
today's homemade soup, focaccia

(v) Vegetable tempura £6
mixed vegetables in light batter, ponzu sauce, spicy mayo

PASTA, SALADS & RISOTTO

Caesar salad £9
(v) classic £12
with home smoked chicken £12
with kiln smoked Shetland salmon

(v) Tortellini £10
spinach & ricotta tortellini, tomato & basil sauce, rocket

(v) Risotto £10
wild mushroom and roast butternut squash, red onion salad

Tagliatelle £14
king prawns, sweet cherry tomato sauce, garlic, chilli, lemon zest and parsley

CLASSIC FAVOURITES

Haddock & chips £12
beer battered fillet of Pittenweem haddock, mushy peas, fries, tartare sauce

Steak pie £14
prime Scottish beef & ale casserole topped with butter puff pastry, baby buttered potatoes, roast root vegetables

Moules & frites £14
pot of steaming rope grown mussels cooked in a white wine, shallots, garlic & parsley cream, frites, focaccia

(v) Thai green vegetable curry £12
mixed oriental vegetables, aromatic Thai green sauce, basmati rice

MAINS

Lamb £16
roast rump of Perthshire lamb, garlic spinach, Dauphinoise potato, honey & rosemary gravy

Chicken £14
roast supreme of chicken filled with haggis, buttered kale, neeps & tattie gratin, whisky & Arran mustard gravy

Salmon £16
roast fillet of Shetland salmon, creamed Savoy cabbage, chive mash, lemon buerre blanc

Pork £15
Roast belly of Fife pork, grilled king prawns, braised puy lentils & root vegetables, sage jus

SIDE ORDERS

Dauphinoise potato	Baby buttered potatoes
Chive mash	Seasoned fries
Garlic spinach	Buttered kale
Creamed Savoy cabbage	Roast root vegetables
Tomato & red onion salad	Green salad & dressing

PRIME STEAKS

Our prime steaks are from grass fed cattle from the Scottish Borders, dry aged on the bone for a maximum of 21 days, chargrilled to your taste and served with seasoned fries, herb crusted tomato, sauté mushrooms and onion rings.

8oz (225g) fillet steak £29
the leanest, most tender steak

8oz (225g) rib eye steak £24
fine marbling, which melts during cooking for flavour

10oz (280g) sirloin steak £28
prime cut with a delicate flavour

8oz (225g) flat iron steak £16
packed full of flavour, firm & juicy

Steak sauces £2

Peppercorn & brandy

Chimichurri

Café de Paris butter

GRILLS

- 12oz (340g) pork T-bone steak £15
prime cut of pork with two different textures of meat on one steak
- King prawns per item £2
grilled king prawns, parsley butter. Order one to top your steak as a surf 'n turf or order as many as you like for a main dish

BURGERS

- Our burgers are 7oz (200g) of prime Scottish beef in a brioche bun with house slaw, tomato chutney and seasoned fries*
- Botanist burger £12
our classic burger with tomato, gherkin, rocket & red onion
- Cajun burger £12
a Cajun spiced burger, tomato, gherkin, rocket & red onion
- Highland cheeseburger £12
with tomato, haggis, Isle of Mull cheddar, rocket & red onion
- Chicken burger £12
two chicken escalopes, grilled bacon, tomato, gherkin, rocket & red onion
- (v) Vegi burger £10
beetroot & mushroom burger, grilled aubergine, houmous, tomato, rocket & red onion

SANDWICHES

- Warm toasted bloomer sandwich with fries, house slaw and garnish salad*
- Ham 'n cheese melt £8
smoked ham, cheese, tomato, spring onion
- Pulled beef £10
pulled beef, barbeque sauce, caramelised red onion
- Club £8
roast turkey, streaky bacon, tomato, lettuce, mayonnaise
- Tuna melt £8
line caught tuna, mozzarella, spring onion
- Steak £11
chargrilled minute steak, Arran mustard, tomato, caramelised red onion house slaw and garnish salad

- On bloomer bread with garnish salad*
- (v) Egg 'n cucumber £6
egg mayonnaise, cucumber, cress
- Prawns £7
prawn in Marie Rose sauce, iceberg lettuce, cucumber
- Chicken £6
roast chicken, tomato, rocket, spring onion, mayonnaise
- Soup & sandwich Add £3
add a mug of seasonal soup to any sandwich

DESSERTS

- (v) Beer mug chocolate brownie £6
warm brownie, vanilla ice cream, chocolate sauce, toasted nuts
- (v) Sticky toffee pudding £6
warm spiced date sponge, toffee sauce, vanilla ice cream
- (v) Crème brûlée £6
caramelised raspberry crème brûlée, butter shortbread
- (v) Tarte au citron £6
traditional French tangy lemon tart, Chantilly cream
- (v) Affogato £6
vanilla ice cream with a side of espresso and glass of Amaretto to pour over
- (v) Selection of ice creams £2 per scoop

LUNCH MENU

Served Monday to Sunday, 12.00pm to 2.00pm
 2 courses £11

START

Seasonal soup
today's homemade soup, focaccia

Paté
smooth parfait of chicken livers, orange & redcurrant relish, focaccia

(v) Vegetable tempura
mixed vegetables in light batter, ponzu sauce, spicy mayo

Moules Mariniere
pot of steaming rope grown mussels cooked in a white wine, shallots, garlic & parsley cream

MAINS

Haddock & chips
beer battered fillet of Pittenweem haddock, mushy peas, fries, tartare sauce

Steak pie
with baby buttered potatoes, seasonal root vegetables

Tagliatelle
with king prawns, sweet cherry tomato sauce, garlic, chilli, lemon zest and parsley

Caesar salad
classic salad with home smoked chicken

(v) Thai green vegetable curry
mixed oriental vegetables, aromatic Thai green sauce, basmati rice

Sunday Lunch Carvery supplement £5

SUNDAY LUNCH CARVERY

Every Sunday from 12.00pm to 2.00pm

Traditional Sunday roast lunch
On Sundays, we prepare roast joints of beef, lamb, pork and poultry for carving at our buffet table, served with a selection of seasonal vegetables

£10

CHEESE

Three Scottish farmhouse cheeses, plum chutney and oatcakes £9

COFFEE

with tablet

- Espresso £2.75
 Espresso macchiato £3
 Americano £2.75
 Cappuccino £3
 Café Latte £3
 Hot Chocolate £3

TEA

with tablet

- English Breakfast £2.75
 Darjeeling £2.75
 Earl Grey £2.75
 Camomile £2.75
 Peppermint £2.75
 Fruit Infusions £2.75