

CARTERS

AT THE BUSBY HOTEL

WE LOOK AFTER OUR TEAM, BECAUSE THEY LOOK AFTER YOU:



- We're a Real Living Wage Employer, meaning our hourly rates are more than the required national minimum wage, and reflect the true cost of living.
 - 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.
 - Should you choose to leave a tip, through card, cash or TipJAR, 100% of it will be allocated to the team in this venue, and is shared out through a system controlled by a team representative.
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SHARING

Bread and olives *(v, vga)* £8

House breads, marinated olives, Hummus dip, EV olive oil and aged balsamic

Frito Misto £18.45

Crisp fried king prawn, calamari, sole and whitebait, spring onion and peppers, lemon and parsley mayo and rocket salad

Baked Camembert *(v, gfa)* £15.55

Studded with rosemary and confit garlic, flat breads, crisp potato and pickles

TO START

Slow Cooked Beef and Bean Broth *(gfa)* £7.45

With tomato, herbs, winter vegetables and herb dumpling

Teriyaki Chicken Skewers £8.50

Asian slaw, honey and soy dipping sauce

Haggis Spring Roll £8.25

Bashed neeps, champit tatties, whisky and grain mustard cream

Steamed Shetland Mussels *(gfa)* £9.50

White wine, garlic and parsley cream or spicy tomato and chilli

Prawn Cocktail *(gfa)* £9.25

North Atlantic prawns, crisp gem, cucumber and apple salad, marie rose and lemon, sour dough crisp

Chicken Liver Parfait *(gfa)* £7.95

With brandy and orange, house chutney, brioche and whipped sea salt butter

Scallop Gratin in the Shell £14

Potato puree, gruyere cheese cream and parsley crumb

Beetroot Hummus *(vg, gfa)* £7.50

Roast beets, endive, grape, oat yoghurt and truffle crisp breads

MAINS

Breast of Chicken Marinated in Lemon and Thyme *(gf)* £17.95

Creamed potato, glazed roots and a madeira jus with baby onion, mushroom, pancetta and herbs

Carters Mac and Cheese *(va, gfa)* £11

Mull cheddar and parsley crumble and garlic ciabatta

Beer Battered Fish and Chips £15.50

Sustainable haddock, hand cut chips, mushie peas and tartare

Garlic Chilli Chicken £16

Garden salad, garlic chilli fries and honey soy dressing

Pasta Puttanesca *(gfa, va, vea)* £12.60

Egg spaghetti with fresh plum tomato, black olive, capers, chilli and a touch of anchovies (optional)

Tradition Steak Pie £16

Honey glazed winter roots and creamy mash

Caesar Salad *(ve, gfa)* £10

Cos leaf, Caesar dressing, parmesan, croutons, Parma ham crisp and anchovies (optional)

Add Chicken £4 | Sea bass £6

Smoked Haddock Gratin £18.25

Buttery potato, poached hens egg, sprouting broccoli and a Mull Cheddar sabayon

Aubergine Parmigiana *(v)* £13

Layers of aubergine with a rich tomato and sage ragu, parmesan bechamel, mozzarella and herb crumb, rocket, shallot and balsamic salad

GRILL AND BURGERS

All our burgers are served with a brioche bun, house sauce, crisp lettuce, tomato, relish and fries

Double Patty Beef Burger *(gfa)* £15.50

Crispy Cajun Chicken Burger *(gfa)* £14.50

Beyond Meat Vegan Burger, *(vg, gfa)* £14

Vegan cheese and veganise

The Juicy Lucy, 3 cheese stuffed beef patty topped, crispy bacon and caramelised onions £18.50

Choice of toppings £1.50

Cheddar, haggis, crispy bacon and caramelised onion

10z Prime Scotch Ribeye Steak *(gfa)* £30

Hand cut chips, peppercorn and brandy sauce, roast vine tomato and watercress salad

8oz Bavette Steak *(gfa)* £22.25

Sauté of wild mushroom, confit onion, cherry tomato, garlic potato and endive

SIDES

Hand Cut Chips £4.25

House Fries £4

Spiced Fries £4.50

Battered Onion Rings £4.75

Baby Mac and Cheese £5.25

Garlic Bread £4.25

Garlic Bread and Cheese £4.85

Sauté Potato with Garlic Herb Butter £4.50

DESSERTS

Sticky Toffee Pudding *(v)* £7
Butterscotch sauce and vanilla ice cream

Trio of Ice Cream *(v, gfa)* £6.55

Please ask our team for flavours

Selection of Vegan Ice Cream *(vg, gfa)* £7.15

Please ask our team for flavours

Mini éclair *(v)* £4.45

A single large sugar crusted profiterole filled with vanilla cream and topped with a warm chocolate fudge sauce

Millefeuille *(v)* 7.55

Layered, butter pastry with vanilla cream, fresh blueberries and Cassis and blueberry coulis

Double Chocolate Brownie *(v)* £7

Fudge sauce and vanilla ice cream

Pear and Apple Crumble *(v)* £7.45

Oatmeal and toffee crumb and warm custard



Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs. *(v)*vegetarian dish | *(va)*vegetarian available | *(gf)*gluten free dish | *(gfa)* gluten free available | *(ve)*vegan dish | *(vea)*vegan available

