

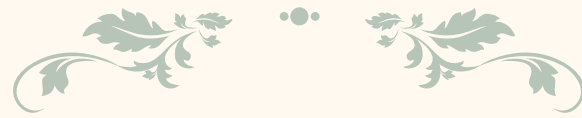
CARTERS

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 or cash, 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

Warm Bread *(v, vga)* £6.00
Olive oil and balsamic

Baked Camembert *(v, gfa)* £15.00
Studded with rosemary and garlic, crusty bread, pickles,
caramelised onion and cranberry jam

Burrata Cheese and Antipasto Platter *(gfa)* £16.00
Cured meats, olives, marinated tomato and rocket salad

TO START

Carters Soup of the Day *(v, vea, gfa)* £6.45
Warm crusty bread

Haggis Gateaux £8.25
Bashed neeps, champit tatties, whisky
and grain mustard cream

Crispy Tempura
Chicken £8.50 / Veg £7.50
Chilli and coriander batter, spiced sesame
greens, teriyaki dip

Prawn Cocktail *(gfa)* £9.45
North Atlantic prawns, crisp gem, cucumber
and apple salad, Marie rose and lemon,
sourdough crisp

Smoked Chicken Salad £8.45
Indian summer salad, whole grains, sweet
peppers, pickled watermelon, yoghurt dressing

Pil Pil King Prawns £12.00
Sizzling garlic, chilli and lemon oil, parsley
and toasted sour dough

Confit Ham Hock *(gfa)* £8.45
Picked carrot & mustard terrine, golden beetroot
relish, endive and fine herbs

Moroccan Spiced Hummus *(v, vea, gfa)* £7.75
Beetroot falafel, minted yoghurt,
toasted chickpea and chermoula baby
carrots, coriander oil

Steamed Shetland Mussels *(gfa)* £9.50
White wine, garlic and parsley cream or
spicy tomato and chilli

MAINS

Lemon and Thyme Roast Chicken Breast *(gf)* £17.95
Creamed potato, glazed roots, sauce
bourguignon with pancetta and mushroom

Carters Mac and Cheese *(va, gfa)* £12.50
Mull cheddar and parsley crumble and
garlic ciabatta

Beer Battered Fish and Chips £16.50
Sustainable haddock, hand cut chips,
mushy peas and tartare

Roast Butternut Squash and Sage Risotto £14.50
Toasted pine nuts, truffle oil and burrata cheese

Traditional Steak Pic £17.00
Herb roast roots & creamy mash

Katsu Curry
Aromatic sauce, fragrant rice, chard pak choi

Crispy Chicken £16.50

Crispy Grilled Sweet Potato *(v)* £14.50

Spaghetti Arrabbiata *(gfa, v, vga)* £13.00
Spiced tomato and herb ragu, basil oil and rocket

Seared Fillet of Scabass *(gfa)* £19.00
Garlic king prawns, potato puree, lemon sauté
greens, confit tomato and olive sauce vierge

GRILL AND BURGERS

*With a brioche bun, house sauce, crisp
lettuce, tomato and fries*

Carters Prime Beef Burger *(gfa)* £16.00

Chargrilled Cajun Chicken Burger *(gfa)* £14.50

Beetroot, Quinoa and Roast Pepper Burger *(vg, gfa)* £14.00
Vegan cheese and veganise

Choice of toppings £1.50 each
Cheddar, haggis, crispy bacon, onion rings, avocado

10oz Prime Scotch Ribeye Steak *(gfa)* £32.00
Hand cut chips, peppercorn and brandy sauce,
garlic Portobello mushroom, roast vine tomato
and watercress salad

Steak Frites *(gfa)* £22.00
Grilled 6oz Prime Scotch sirloin, skinny fries, petite
salad, peppercorn and brandy cream

SIDES

Zesty Bean, Grain and Pepper Salad *(vea)* £4.50
Salsa verde

Skinny Fries *(v)* £4.00

Seasoned Fries *(v)* £4.50
Cajun | Peri Peri | Salt and Chilli

Buttery Mash *(v)* £5.00

Garlic Bread £4.25 | With Cheese *(v)* £4.95

Chilli Butter Seasonal Greens *(v)* £4.50

Beer Battered Onion Rings *(v)* £5.00

Mini Mac *(v)* £5.00

DESSERTS

Sticky Toffee Pudding £7.50
Toffee sauce, vanilla ice cream

Lemon and Ricotta Tart *(v)* £8.00
Toasted pine nuts, fresh raspberries and berry coulis

Dark Chocolate and Salted Caramel Torte *(vea, gfa)* £8.00
Honeycomb, raspberry compote

Chocolaté éclair £5.00
Choux bun, sugar crust, fudge sauce and crème diplomat

Classic Vanilla Crème Brûlée £7.50
Crisp caramel, butter shortbread

Selection of Ice Cream *(v)* £7.00
Please ask our team for flavours

Vegan Ice Cream *(ve)* £7.00
With Fresh Berries

Scottish Artisan Cheeses £12.00
Isle of Mull, Clava brie, Hebridean Blue, chutney, oatcakes and grapes



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 | *(v)* vegan dish | *(vea)* vegan available

