

OPENING TIMES

LUNCH Monday-Friday 12-3pm

DINNER Monday-Friday 6-8:30pm
Saturday 12-8:30pm

We take pride in using the best local & seasonal produce available. All Scottish produce is highlighted in **Muckrach grey and in bold.**

(Guests on an inclusive dinner rate, dishes marked with * indicate a £5 supplement)

DAILY MENU

TO BEGIN

MUCKRACH HOME CURED, HOT SMOKED SALMON (GFO) 8.5
with freshly baked bread & **Scottish butter**

CHICKEN LIVER PARFAIT (GFO) 7
with **Muckrach pickles** and rough **Arran Oaties**

PEARL BARLEY RISOTTO (V) 8 / 14
with **Inverlochy goats cheese**, mushroom and spinach



PEPPERED CROWDIE (V) (GFO) 7.5
with balsamic berries on toasted brioche

HAND DIVED ORKNEY SCALLOP 10*
Balliefurth Farm bacon and chive crumb

GRANT'S OF SPEYSIDE HAGGIS BON-BONS (VO) 7
neeps, tatties and **Arran mustard** & whisky sauce

MUCKRACH SOUP OF THE DAY (V) (GFO) 6
with freshly baked bread & **Scottish butter**

SIDES

All sides are: 4

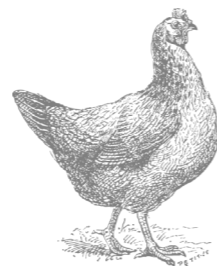
SEASONAL MIXED VEGETABLES (V) (GF)

HOMEMADE BAKED BEANS (GF)

BUBBLE & SQUEAK (V) (GF)

HANDCUT CHIPS (V) (GF)

HOUSE SALAD (V) (GF)



THE MAIN EVENT

SCOTTISH CHICKEN BREAST (GF) 15
crispy thigh, rumbledethumps, pancetta, proper gravy

FILLET OF NORTH SEA COD (GF) 16
Scottish chorizo & bean stew, samphire, crispy kale



HIGHLAND VENISON STEAK (GF) 21*
truffle mash, Bourignon garnish

BALLIEFURTH FARM STEAK OF THE DAY (GFO) 21*
hand cut chips, **Cairngorm Ale onion rings**, peppercorn sauce

CLAVA BRIE, LEEK & POTATO WELLINGTON (V) 14
seasonal greens, **Arran mustard sauce**



HOME COMFORTS

BALLIEFURTH FARM SAUSAGE OF THE DAY (GF) 13
Please ask your server for today's choice

MUCKRACH PIE OF THE DAY 14
Please ask you server for today's choice

MUCKRACH BURGER (GFO) 13
Mull of Kintyre smoked cheddar, mushroom ketchup, pickles, hand cut chips

PETERHEAD HADDOCK 9 / 13
Cairngorm ale batter, minted peas, hand cut chips

AFTERS

DARK CHOCOLATE BROWNIE (GFO) (V) (N) 6
with cranberry, macadamia and **Arran dairies** vanilla ice cream

EAT & MESS (GF) (V) 6
with **Scottish berries**, whipped cream, gooey meringue & glayva syrup

STICKY TOFFEE PUDDING (V) 6
with **Arran dairies** traditional ice cream

GIN & TONIC JELLY (GF) (V) 7
Shetland Reel Gin & tonic jelly with **Scottish strawberries** & freshly picked mint

SCOTTISH ICE CREAM (GF) (V) 5
selection of **Arran dairies** ice creams

SCOTTISH CHEESE (GFO) (V) 10*
Isle of Mull cheddar, **Mull of Kintyre** smoked **Clava brie**, **Strathdon blue** served with **Arran oaties**, grapes, celery and **homemade Muckrach chutney**



LIQUEUR COFFEE

HOT TODDY 7.95
served with Bourbon

CALYPSO 7.95
served with Tia Maria

BAILEYS 7.95
served with Baileys Irish Cream

HIGHLAND 7.95
served with Angels Nectar whisky

GAELIC 7.95
served with Drambuie

HOT DRINKS

ENGLISH BREAKFAST TEA 2.5

PEPPERMINT 2.7

EARL GREY 2.7

CHAMOMILE 2.7

GREEN TEA 2.7

SUPERFRUIT 2.7

CAPPUCCINO 3

LATTE 3

AMERICANO 2.75

ESPRESSO 2.5

MOCHA 3

HOT CHOCOLATE 3.5
• Cafetiere for 2 4.5
• Cafetiere for 4 7.5

MONDAY – WEDNESDAY
10% OFF your food bill

THURSDAY NIGHT 'STEAK OUT'
2 steaks for 35.00

SUNDAY ROAST
from 14 per person

Within our kitchen we use nuts, fish, eggs, shellfish, milk & gluten products. It is impossible to fully guarantee separation of those items in storage, preparation or cooling, although every effort is made to minimise the risk. Any bread or breaded products may contain nuts, sesame seeds or poppy seeds, as a result of cross contamination during the baking process

* (V) = Vegetarian * (N) = Contains Nuts * (GF) = Gluten Free

* (GFO) = Gluten Free Option Available * (VO) = Vegetarian Option Available

