



MUCKRACH
COUNTRY HOUSE HOTEL

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

SUNDAY ROAST MENU

Starters

Soup of the Day
with **freshly baked** bread
£5.50

Inverawe Roast Smoked Salmon
cucumber, shallots, quails egg, caper berries
& horseradish cream
£8.00

Grants of Speyside Haggis Bon Bon's
Cauliflower puree, crisp pancetta and fresh
coriander
£5.50

Beef Carpaccio
Grants of Speyside beef fillet, finely sliced with
parmesan flakes and fresh rocket
£6.50

Warm Goats Cheese Bon Bons
Candied beetroot and rocket salad
£5.50

North Atlantic Prawn Cocktail
Cos lettuce, cucumber, confit cherry tomatoes,
caper berries and **Muckrach** whisky marie rose
sauce
£6.00

Sides & Sauces

Green Leaf Salad	£2.95
Sweet Potato Fries	£2.95
Parsley New Potatoes	£2.95
Seasonal Mixed Vegetables	£2.95
Blue Murder Cheese Sauce	£2.50
Speyside Whisky Sauce	£2.50
Green Peppercorn Sauce	£2.50

Mains

Balliefurth Farm Roast Striploin of Beef
served with honey roast carrots, parsnips,
tenderstem broccoli, roasted thyme potatoes,
Yorkshire pudding & red wine jus
£15.95

Roasted Cauliflower Risotto
creamy risotto with roasted cauliflower florets, **Isle**
of Kintyre Applesmoke cheddar, fresh herbs and
lemon oil
£15.95

Chump of Aberdeenshire Lamb
served with honey roast carrots, parsnips,
tenderstem broccoli, roasted thyme potatoes,
Yorkshire pudding & red wine jus
£18.95

Corn Fed Breast of Chicken
mashed potatoes, wilted spinach, pancetta,
mushrooms and red wine jus
£16.95

Wester Ross Fillet of Salmon,
sautéed brussel sprouts, maple dressing, fricassee of
pancetta and cranberries
£17.95

Muckrach Fish and Chips
Peterhead haddock fillets, **Caringorm Brewery**
trade winds cask ale batter, served with buttered
British garden peas & chunky tartare sauce
£15.95



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



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Desserts

A selection of **Black Isle Dairy** Ice-Cream served with meringues and fresh berries

2 scoops - £3.95

3 scoops - £5.95

Crème Brulee

Black Isle Dairy vanilla ice-cream & **Highland**

Shortbread

£5.95

Sticky Toffee Pudding

Steamed sponge pudding with butterscotch sauce and

Black Isle Dairy vanilla ice-cream

£5.95

Coconut and White Chocolate Terrine

Pistachio, candied pineapple, dark chocolate and mango sorbet

£5.95

Warm chocolate Brownie

Black Isle Dairy strawberry ice-cream and fresh berries

£5.95

Scottish Cheeses from the region

- **Connage Dairy** Clava Brie

- **Isle of Kintyre** Applesmoke cheddar

- **Blarliath Farm** Blue Murder

Mrs. Darlington's apple and tomato chutney, **Maclean's**

Hebridean oatcakes fine biscuits, oatcakes, grapes &

celery

£8.95

Enjoy your Scottish Cheeses with a glass of 2009 Dows Late Bottled Vintage Port

£5.50 or a dram of 10yr Muckrach

Whisky **£4.40**

Hot Drinks

English breakfast tea **£2.40**

Peppermint **£2.70**

Earl grey **£2.70**

Chamomile **£2.70**

Green tea **£2.70**

Superfruit **£2.70**

Cappuccino **£2.75**

Latte **£2.85**

Americano **£2.55**

Espresso **£2.40**

Mocha **£2.95**

Hot chocolate **£2.95**

Please See our Hot Drinks or Cocktail Menu

Liqueur Coffee

Hot Toddy **£6.95**

served with Bourbon

Calypso **£6.95**

served with Tia Maria

Baileys **£6.95**

served with Baileys Irish Cream

Highland **£6.95**

served with Angels Nectar whisky

Gaelic **£6.95**

served with Drambuie

Ask a Member of the Clan for Today's Coffee & Cake Menu

Afternoon Tea

(by reservation only – priced per person)

Muckrach Afternoon Tea - **£16.95**

Prosecco Afternoon Tea - **£21.95**

Gin Afternoon Tea - **£25.95**

Cocktail Afternoon Tea - **£27.95**



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