



OPENING TIMES

LUNCH & DINNER
Monday - 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**.

For tables of 6 or more a discretionary service charge of 10% will be added to your bill.

FESTIVE MENU

TO BEGIN

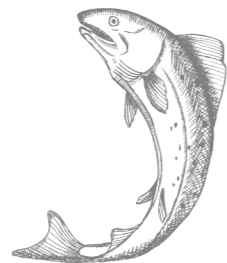
MUCKRACH SOUP OF THE DAY (V) (GFO) (DFO) 6
with freshly baked bread & **Scottish butter**

MUCKRACH HOME CURED, HOT SMOKED SALMON (GFO) 8
apple & radish salad, coronation crème fraiche

HIGHLAND GAME TERRINE 8.5
with **Muckrach pickles**, mulled wine chutney and rough Arran Oaties

GRANT'S OF SPEYSIDE HAGGIS BON-BONS (VO) 7.5
neeps, tatties and **Arran mustard** & whisky sauce

INVERLOCHY GOATS CHEESE (V) 7.5
Sunblush tomato and roast shallot



SIDES

All sides are: 4

SEASONAL MIXED VEGETABLES (V) (GF)

SELECTION OF FRESHLY BAKED BREAD (V) (GFO)
with olives, balsamic vinegar & Scottish rapeseed oil

HOMEMADE BAKED BEANS (GF)

BUBBLE & SQUEAK (V) (GF)

HANDCUT CHIPS (V) (GF)

HOUSE SALAD (V) (GF)

THE MAIN EVENT

BUTTER POACHED TURKEY BREAST (GFO) 16
confit leg, turkey crackling, cranberry and chorizio stuffing, kilted chipolatas, bread sauce

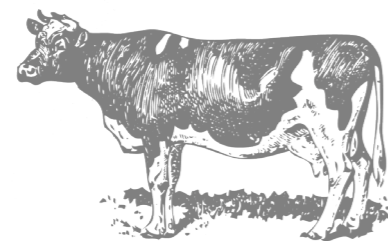
MUCKRACH PORCHETTA (DF) 17
slow roasted Scottish pork belly filled with Glayva soaked raisins, herby breadcrumbs and Scottish air-dried ham

SUNBLUSH TOMATO CRUSTED FILLET OF NORTH SEA COD (GFO) (DFO) 17
with wild king prawn butter

BALLIEFURTH FARM 8OZ SIRLOIN (GF) (DFO) 22*
sautéed pancetta, mushrooms, shallots & peppercorn sauce

WINTER SQUASH, LEEK AND SWEDE BAKE (V) (DFO) (GFO) 15
with smoked Dunlop crumble topping

All mains are served with family style thyme roast potatoes, seasonal vegetables and jugs of proper gravy



HOME COMFORTS

CAIRNGORM BUTCHERS SAUSAGE OF THE DAY (GF) 14
Please ask your server for today's choice

MUCKRACH PIE OF THE DAY 15
Please ask you server for today's choice

MUCKRACH BURGER (GFO) 14
Mull of Kintyre smoked cheddar, mushroom ketchup, pickles, hand cut chips

PETERHEAD HADDOCK 10 / 14
Cairngorm ale batter, minted peas, hand cut chips

AFTERS

DARK CHOCOLATE BROWNIE (GFO) (V) 6.5
with mulled berries and **Arran dairies** vanilla ice cream

STICKY TOFFEE PUDDING (V) 6.5
with clotted cream and toffee sauce

HONEY ROAST FIG AND WHITE CHOCOLATE PARFAIT (GF) (V) 6.5
with Christmas pudding ice cream

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

SCOTTISH CHEESE (GFO) (V) 10*
Isle of Mull cheddar
Clava brie
Strathdon blue
served with **Arran oaties**, grapes, celery and mulled wine 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 3

PEPPERMINT 3

EARL GREY 3

CHAMOMILE 3

GREEN TEA 3

SUPERFRUIT 3

CAPPUCCINO 3 / 3.5

LATTE 3 / 3.5

AMERICANO 3 / 3.5

FLAT WHITE 3 / 3.5

ESPRESSO 2.5

MOCHA 4

HOT CHOCOLATE 4
• Cafetiere for 2 5
• Cafetiere for 4 8

THURSDAY NIGHT 'STEAK OUT'
2 steaks for 35

SUNDAY ROAST
from 16 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
***(DFO)** = Dairy Free Option Available

