

OPENING TIMES

Sunday 12-20:30

Main course 16
2 courses 19.50
3 courses 24

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

HOST THE ROAST AT MUCKRACH

STARTERS

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

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

HIGHLAND GAME TERRINE

with **Muckrach pickles**, mulled wine chutney and rough Arran Oaties

GRANT'S OF SPEYSIDE HAGGIS BON-BONS

 (VO)

neeps, tatties and **Arran mustard** & whisky sauce

INVERLOCHY GOATS CHEESE

 (V)

Sunblush tomato and roast shallot

DESSERTS

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

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

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

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

SCOTTISH CHEESE (GFO) (V) 6*
Isle of Mull cheddar
Clava brie
Strathdon blue
served with **Arran oaties**, grapes, celery and mulled wine chutney

MAINS

BALLIEFURTH FARM ROAST BEEF
with Yorkshire pudding, caramelised onion

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

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

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

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

All mains served with family style roast Scottish spuds, cauliflower cheese, seasonal vegetables and a jug of gravy – extra Yorkies £1 each

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

FLAT WHITE 3 / 3.5

AMERICANO 3 / 3.5

ESPRESSO 2.5

MOCHA 4

HOT CHOCOLATE 4
Cafetiere for 2 5
Cafetiere for 4 8

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 *(VO) = Vegetarian Option Available

*(GFO) = Gluten Free Option Available *(DFO) = Dairy Free Option Available

