



OPENING TIMES

Sunday 12-20:30

Main course 15
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 HOME CURED, HOT SMOKED SALMON (GFO)

with freshly baked bread & **Scottish butter**

GOATS CHEESE AND BEETROOT (GF) (V)

Whipped **Scottish goats cheese**, marinated beetroot, candied pecans, balsamic dressing

GRANT'S OF SPEYSIDE HAGGIS BON-BONS (VO)

with sweet chilli mayonnaise

MUCKRACH SOUP OF THE DAY (V) (GFO) (DFO)

with freshly baked bread & **Scottish butter**

MUCKRACH CHICKEN LIVER PARFAIT (GFO)

Potted chicken liver parfait, **Muckrach pickles, Arran Oaties**

DESSERTS

MUCKRACH CRUMBLE OF THE DAY (V)

"Please ask your server for today's choice"

STICKY TOFFEE PUDDING

with clotted cream and toffee sauce

CAPPUCCINNO BRULEE (V) (GFO)

Espresso brulee topped with whipped Italian meringue, served with shortbread

SCOTTISH ICE CREAM (GF) (V)

selection of **Arran Dairies** ice creams

SCOTTISH CHEESE (GFO) (V)

(£6 suppliment)
Isle of Mull cheddar
Mull of Kintyre smoked
Clava brie
Strathdon blue
served with **Arran oaties**, grapes, celery and **homemade Muckrach chutney**

MAINS

BALLIEFURTH FARM ROAST BEEF (DF) (GFO)

with Yorkshire pudding, caramelised onion

LOIN OF AYRSHIRE PORK (DF) (GF)

with crackling, baked apple, red cabbage

SCOTTISH CHICKEN SUPREME (DF) (GF)

Roast breast of **Scottish Chicken, Grants of Speyside haggis stuffing**

FILLET OF SCOTTISH SALMON (GF)

lemon caper and king prawn butter sauce

CLAVA BRIE, SPINACH, LEEK & POTATO WELLINGTON (V)

with **Arran mustard sauce**

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 *(VO) = Vegetarian Option Available *(N) = Contains Nuts
*(GF) = Gluten Free *(GFO) = Gluten Free Option Available
*(DF) = Dairy Free *(DFO) = Dairy Free Option Available

