



## **ELCHIES BRASSERIE**

2 courses £28 - 3 courses £34. Includes coffee and petit- fours.

### **To start**

Mackerel, borscht, horseradish.

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Fermented barley, egg yolk, caramelised yeast. (v)

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Beef tartare, pickled shimeji, sorrel.

### **Main course**

Speyside lamb, sweetbread, wild garlic, ricotta.

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Dover sole, scallop mousse, fermented cucumber.

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Potato dumplings, parsley, asparagus, peas. (v)

### **To finish**

Buttermilk panna cotta, barley, malt ice cream.

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The Macallan Whisky baba.

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Selection of local cheese, chutney, oatcakes.



*The*  
**MACALLAN**

HIGHLAND SINGLE MALT  
SCOTCH WHISKY

### **Sample Menu**

**Breakfast 10 – 11am**

#### **Eggs Benedict £6**

Poached egg, ham, hollandaise sauce, breakfast muffin.

#### **Eggs Florentine £6**

Poached egg, spinach, hollandaise sauce, breakfast muffin.

#### **Ham and cheese omelette £6**

#### **Daily bakes**

Please ask staff for details.

#### **Hot beverages**

‘The Macallan Roast’ – freshly roasted and barista prepared coffee:

Espresso	£2.00	Speciality Tea	£3.00
Americano	£3.00	Luxury Hot Chocolate	£3.00
Flat White	£3.30		
Latte	£3.00		
Cappuccino	£3.00		
Mocha	£3.00		



## **THE MACALLAN ESTATE**

The Macallan Estate sits on the banks of the iconic River Spey, in the region of Speyside. We were licenced to distil in 1824, although whisky may have been produced on the property for much longer.

Founded by Alexander Reid, the Distillery is situated on our 485 acre Estate with our historic Easter Elchies House at its heart. We are custodians of this precious land and its inhabitants.

From the wild Atlantic salmon that swim up the River Spey to the red squirrels and pheasants that live in our forests, it is our commitment to ensure that all wildlife, ecology and landscape flourishes on the Estate.

Elchies Brasserie is led by Head Chef, Pawel Sowa, who uses his experience, passion and knowledge in fine dining to create an elevated culinary experience.

The varied menu takes inspiration from Scotland's natural larder and dishes are created with seasonal, local produce at the heart.