



THE MACALLAN DISTILLERY

The Ghillies Lunch

Inspired by our very own Ghillie, Robert Mitchell, a selection of some of the finest Scottish produce.

Haggis pork pie, cured venison salami, Fat Cow cheese, peat smoked salmon, beer pickled onion, apple chutney, oatcakes & bread £14.00

Our head chef Alan Robertson prides himself on sourcing the finest local ingredients to bring our estate to life through food. His time working with the famous Roux Brothers in Michelin star restaurants has fuelled his passion for serving the best from Scotland’s natural larder

Food Served Between 12pm – 3pm

Beef & venison kofta lightly spiced in a homemade tomato sauce, coriander, pistachio, yoghurt and pickled cabbage, flatbread £12.00	Homemade focaccia bread, extra virgin olive oil £3.50
Grilled asparagus with wild garlic hummus, feta cheese, hazelnut pesto (v) (gf) £8.00	Noceralla olives £3.75
Roasted new season jersey royal potatoes, fried hens egg, blue murder cheese, watercress and pear (v) £8.00	Smoked almonds £3.75

Homemade Cakes

Ask your server for details of our homemade cakes today

Scone	£2.80
Tray bake	£3.00
Cake	£3.50

Refreshments

Bon Accord Soft drinks: Cloudy Lemonade, Rhubarb Soda, Bon-Cola, Ginger Beer	£2.40
Sunshine on Keith Beer	£4.50
Wine by the glass, Red, White and Rose Ask your server for today’s wine choice	
175ml	£5.50
250ml	£8.00
Per bottle	£24.00

Hot drinks

Espresso	£1.95
Double Espresso	£2.25
Macchiato	£2.25
Latte	£2.95
Cappuccino	£2.95
Flat White	£2.95
Americano	£2.95
Hot Chocolate	£2.95
Mocha	£2.95
Add Syrup to your coffee	£0.30
Tea	£2.95
Lemon Ice Tea	£1.95

Allergies and intolerances? Please ask for our allergens information sheet