



Elchies Brasserie

To Start

- The Macallan Triple Cask 15 Years Old cured salmon, homemade oatcake, lemon & pink peppercorn dressing - £10
Beetroot hummus, roasted pumpkin seeds, homemade pitta bread - £6
Chicken & vegetable broth, homemade rustic granary bread - £7
Cockburn's black pudding bon bons, The Macallan Double Cask 12 Years Old whisky cream - £7

Mains

- Venison sausage, celeriac & carrot mash, onion jus - £15
Grilled fish of the day, linguine, velouté, crispy root vegetables - £15
Trio of mini burgers, seasonal side salad, handcut chips - £15
Cullen Skink risotto, lemon oil - £9/15
Wild mushroom gnocchi - £12

From Our Scottish Larder

- 'Elchies Salad' – Apple, walnuts, goat's cheese, pomegranate, carrot ribbons, rocket, yoghurt dressing, fennel and black garlic - £6/£12
'The Stillman' – Mushroom pâté, smoked cheddar cheese, baby gherkins, sliced apple, beetroot hummus, vegetable batons, chutney, vine cherry tomatoes, homemade granary bread & rosemary butter - £9/£15
'The Ghillies' - Smoked salmon, homemade sausage roll, cured venison, baby gherkins, Blue Murder cheese, sliced apple, vine cherry tomatoes, homemade granary bread & rosemary butter - £9/£15

Sides

£3

Side salad
Sweet potato fries
Handcut chips
Garlic mushrooms
Coleslaw
Potato salad

£4

The Macallan Triple Cask 15 Year Old cured salmon
Cockburn's black pudding
Grilled free-range chicken

Thank you for choosing to dine with us at The Macallan Estate,
where all of our produce is locally sourced, sustainably caught and freshly prepared for you to enjoy

If you have any dietary requirements or food allergies, please speak to one of the team and they will be happy to talk you through the options