

# The MACALLAN®

## ELCHIES BRASSERIE

THE MACALLAN ESTATE HAS BEEN OUR HOME FOR ALMOST 200 YEARS. WE HAVE STRONG ROOTS HERE AND A GREAT RESPONSIBILITY FOR THE SURROUNDING COUNTRYSIDE WE SHARE WITH MORE THAN 70 SPECIES OF WILDLIFE. BY DESIGN, OUR DISTILLERY FLOWS SEEMLESSLY INTO THE ROLLING HILLS. WE SOURCE OUR WATER WITH EXCEPTIONAL CARE FROM THE MAJESTIC RIVER SPEY. NATURALLY, OUR PRODUCE IS LOCALLY SOURCED AND FRESHLY PREPARED FOR YOU TO ENJOY WITH US TODAY.

WE ARE SERIOUS ABOUT BUILDING A POSITIVE AND ENDURING LEGACY.  
FOR THE FINEST SINGLE MALT WHISKY. FOR THE NATURE WE SHARE. FOR MANY GENERATIONS TO COME.

### STARTER

Smoked mackerel,  
roasted rhubarb,  
rocket & pine nut salad (GF)  
£9

White onion velouté,  
herb croutons (V)  
(GF without croutons)  
£9

Spiced sweet potato cakes,  
tomato chutney,  
cucumber & mango salsa (V)  
£8.50

Pea, beetroot, goat's cheese,  
wasabi pastry tart,  
light lemon dressing  
£10

Poached pear, smoked venison,  
The Macallan Rare Cask  
& bramble dressing (GF)  
£12

### Invisible chips £3

#### 0% fat, 100% hospitality.

All proceeds from invisible chips go to Hospitality Action, who are doing everything they can to help people in hospitality worst affected by the Covid crisis. Thanks for chipping in. For more information visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)



### MAIN

Salad of butternut squash,  
caramelized pecans, mixed leaves,  
halloumi, lemon, grapefruit,  
vegan mozzarella  
(GF) (VG)  
£14

Aberdeen Angus burger,  
local smoked cheddar,  
shredded lettuce, pancetta,  
tomato chutney,  
sweet potato chips  
£19

Wild mushroom open ravioli, prunes,  
The Macallan Double Cask sauce  
(V)  
£19

Thyme roasted cod, lemon butter,  
bruschetta tomatoes  
(GF)  
£20

Supreme of Guinea Fowl,  
roasted vegetables,  
minted baby potatoes  
(GF)  
£19



### SIDE ORDERS

Spinach, green beans, boiled egg,  
watermelon, toasted pine nuts,  
dill dressing (GF)  
£5

Lemon pepper  
asparagus  
£5

Butter swiss  
chard  
£5

### DESSERT AND CHEESE

Elchies cheese board,  
homemade chutney & oatcakes  
£14

Dark chocolate torte,  
vanilla cream, poached raspberries  
£9

Orange & almond cake,  
honey yoghurt, grilled oranges  
(GF)  
£9

Vegan chocolate cake,  
dairy free coconut cream  
£10



IF YOU HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES,  
PLEASE SPEAK TO ONE OF THE TEAM AND THEY WILL BE HAPPY TO HELP.

# The MACALLAN<sup>®</sup>

## ELCHIES BRASSERIE

### DRINKS MENU

#### TO START

<b>2018 – The Macallan Champagne Cocktail</b>	<b>£14</b>
<i>A celebratory combination of The Macallan Double Cask 12 years old, Brut Reserve Champagne, and Angostura bitters</i>	
Manzanilla, Bodegas Hidalgo, Jerez, SPAIN	<b>£4 (60ml)</b>



#### WINE

<b>Champagne and sparkling</b>	<b>125ml/Bottle</b>
Cava Brut Nature, Pago de Tharsys, Utiel Requena, SPAIN, NV	<b>£6.00/£32</b>
Brut Reserve, Billecart-Salmon, Champagne, FRANCE, NV	<b>£13.00/£80</b>
<b>White</b>	<b>175ml/250ml/Bottle</b>
Sauvignon Blanc, Fleur de Charlotte, IGP Pays d'Oc, FRANCE, 2018	<b>£6.00/£8.00/£24</b>
Rioja Blanco (Viura), Hacienda Grimon, DO Rioja, SPAIN, 2018	<b>£7.00/£9.50/£28</b>
Pansa Blanca, Alta Alella, Alella, SPAIN, 2018	<b>£8.00/£10.50/£32</b>
Chablis, Domaine Fevre, Burgundy, FRANCE, 2018	<b>£10/£13/£40</b>
<b>Rosé</b>	
Fait avec Amour Rosé (Grenache blend), Olivier Coste, Languedoc, FRANCE, 2018	<b>£6.50/£8.50/£26</b>
<b>Red</b>	
Merlot, Fleur de Charlotte, IGP Pays d'Oc, FRANCE, 2018	<b>£6.00/£8.00/£24</b>
Garnatxa, Alta Alella, Alella, SPAIN, 2018	<b>£8.00/£10.50/£32</b>
Rioja CRIANZA, Hacienda Grimon, DO Rioja, SPAIN, 2016	<b>£9.50/£12/£36</b>
Syrah Hibou, Domaine de la Senche, Coteaux de Peyriac, FRANCE, 2017	<b>£7.00/£9.50/£28</b>

If you would like any assistance with our wine list, please do not hesitate to speak to one of the team.



#### BEER

<b>Spey Valley Brewery</b>	<b>330ml</b>
'Sunshine on Keith' Session IPA 3.5%	<b>£4.00</b>
'1814' LAGER 5%	<b>£4.00</b>
'Spey Stout' 5.4%	<b>£4.00</b>

#### SOFT DRINKS

<b>'Bon Accord' artisan sodas:</b>	
Cola	<b>£2.80</b>
Rhubarb	<b>£2.80</b>
Cloudy lemonade	<b>£2.80</b>
Ginger beer	<b>£2.80</b>
<b>Cawston Press (no added sugar):</b>	<b>£2.80</b>
Ginger beer	
<b>Frobisher's 100% Juice:</b>	
Orange or apple	<b>£2.80</b>
<b>Strathmore Spring Water:</b>	<b>330ml/1l</b>
Still/Sparkling	<b>£1.80/£4.00</b>

#### TO FINISH

Oloroso, Sanchez Romate 'Don Jose', Jerez, SPAIN	<b>£8 (60ml)</b>
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#### HOT BEVERAGES

<b>'The Macallan Roast'</b> freshly roasted and barista prepared coffee	
Espresso	<b>£2.00</b>
Americano	<b>£3.00</b>
Flat White	<b>£3.30</b>
Latte	<b>£3.00</b>
Cappuccino	<b>£3.00</b>
Mocha	<b>£3.00</b>
Speciality Tea	<b>£3.00</b>
Luxury Hot Chocolate	<b>£3.00</b>

Our coffee is roasted exclusively for us to our own specifications by our friends at Inverness Coffee Roasting Co. Please ask the team if you would like to know more.

