

Achray House

Hotel, Restaurant & Lodges

Bar Menu

Soups

Today's soup (v) served with freshly baked bread	£4.50
Cullen Skink a traditional Scottish soup similar to a chowder, but made with smoked haddock	£5.00

Lighter Options

Our lighter options are available either in a small portion as a starter or a larger portion as a main course. All larger portions are served with your choice of new potatoes or French Fries.

	Small	Large
Goats cheese, beetroot, spinach and walnut salad (v) dressed with a sherry vinegar vinaigrette	£4.50	£8.00
Haggis in filo pastry with Irn Bru chilli jam and pickled neeps	£5.00	£9.00
Tart of the day (v) served with seasonal leaves dressed with a local rapeseed oil vinaigrette	£6.00	£11.00
Home smoked Loch Duart salmon hot smoked over peat, served with a lime & malt whisky mayo	£6.50	£12.00
Smoked duck salad oak smoked duck breast served with seasonal leaves dressed in a salt pickled plum and balsamic vinaigrette	£6.50	£12.00

More substantial dishes

Pork and leek sausages served with spiced red cabbage and your choice of mash or French Fries	£10.00
Achray burger a beef and venison burger served on a griddled slice of country bread with French Fries and salad	£11.00
Beef & Bellhaven casserole served with a pastry topping, carrots & broccoli and your choice of mash or French Fries	£12.00
Fish Pie Hake or cod (depending on season), smoked haddock, salmon & crayfish bound with leeks in a white wine sauce, topped with creamy mash	£13.00
Loch Duart salmon with a chilli, lemon and parsley and crust, served with new potatoes & broccoli	£15.00
Grilled sirloin steak served with tomato, mushrooms and French Fries, and your choice butter <i>either roast garlic & parsley, or Arran mustard</i>	£22.00

Side orders

Home baked bread served with butter or rapeseed oil and balsamic vinegar	£2.00
French fries	£2.50
Buttered new potatoes	£2.50
Vegetable of the day	£2.50
Seasonal leaves dressed with a local rapeseed oil vinaigrette	£2.50

Desserts

Sticky Toffee Pudding (v) with butterscotch sauce and vanilla ice cream	£5.00
Duo of chocolate tarts (v) dark chocolate with Drambuie and white chocolate with raspberry liqueur	£5.00
Vanilla infused burnt cream (v) the classic crème brûlée	£4.00
Three scoops of vanilla ice cream (v) from Luvians, the award winning Scottish ice creamery	£3.00
A trio of Scottish cheeses (v) Sgriob Ruadh Mull Cheddar, Aiket and Strathdon Blue, served with Kenmore oatcakes	£7.00

Drinks

Sparkling & Apéritif	170ml	Bottle
Sunnycliff NV Sparkling Brut, Australia	£5.50	£23.00
Achray Sparkler (sparkling wine with a dash of raspberry liqueur)	£6.00	

Rosé	125ml	175ml	250ml	Bottle
Pinot Grigio Blush, Sacchetto, Italy	£3.25	£4.50	£6.50	£19.50

White Wine

Broken Shackle Classic White, Australia	£2.50	£3.50	£5.00	£15.00
Sauvignon Blanc Tierra Antica, Chile	£2.70	£3.75	£5.35	£16.00
Pinot Grigio Capito, Italy	£2.85	£4.00	£5.70	£17.00
Peter Lehman Weighbridge Chardonnay, Australia	£3.00	£4.20	£6.00	£18.00

Red Wine

Broken Shackle Classic Red, Australia	£2.50	£3.50	£5.00	£15.00
Merlot Tierra Antica, Chile	£2.70	£3.75	£5.35	£16.00
Hazy View Pinotage, South Africa	£3.00	£4.20	£6.00	£18.00
Shiraz Spitting Spider, Australia	£3.00	£4.20	£6.00	£18.00

Please ask for our wine list to see our larger selection of carefully selected New and Old World wines by the bottle.

Non Alcoholic

Cafetière of coffee	£2.25
Pot of tea (Afternoon tea. or Earl Grey, Darjeeling, Camomile, or Green tea)	£1.85
Coke, Diet Coke, Irn Bru, or Lemonade	£1.25
Orange juice	£1.30
Appletiser	£2.20
J20	£1.85