

Achray House Hotel

Spring Menu

The Achray House Hotel Chefs utilize the best locally available Scottish products from the most appropriate sources. We believe the use of local produce has clear advantages: In addition to making it easier to obtain high quality ingredients, local sourcing supports principles of sustainable environmental-friendly production and distribution, and encourages local business development; issues that we are as passionate about as we are about creating great food!

Our menu is seasonally aligned to the availability of local produce, but amongst others all our fish is Scottish and our meat is obtained from local butcheries in Crieff and Perth. Most of our dairy products are sourced from Inverlochy, Dunsire, Skye and Crieff and our free range eggs, marmalade and jams are from Dalchonzie. Our vegetables and herbs are sourced from East Lothian and our own garden.

Applicable allergens are indicated at the back of our menu, but guests are encouraged to discuss any concerns or special needs with our restaurant staff before ordering.

We hope you'll enjoy your dining experience at Achray House Hotel, and look forward to welcoming you back again!

Bradley and Zelda Sol

Starters

Cured Scottish Salmon & Crayfish (GF) **7.90**

Pickled Baby Cucumbers - Beetroot

Crispy Duck **6.90**

Noodles – Peas - Popped Rice

Haggis Bon Bons **6.90**

The Achray version with Neeps & Tatties

Slow cooked BBQ Ribs & Quail Egg (GF option) **6.90**

On Our Homebaked Toast

Mixed Mushrooms (V - GF) **6.90**

Fresh Herbs - Spinach

V - Vegetarian

GF – Gluten Free ingredients used: These dishes are made with gluten-free products but please note that gluten products are used within the kitchen so we cannot proclaim the kitchen to be gluten free.

Mains

Scottish Salmon	(GF)	21.50
<i>Roasted sea kale – Heritage potatoes - fennel & orange butter sauce</i>		
32 Day Dry Aged Ribeye of Beef	(GF)	24.50
<i>Tomatoes – almond pepper jam - roasted vegetables - pureed potatoes</i>		
Rump of Lamb	(GF)	21.50
<i>Fresh herbs - potatoes - wilted spinach - seasonal assorted vegetables</i>		
Venison	(GF)	21.50
<i>Haunch - seasonal roasted vegetables - horseradish mash</i>		
Pan Seared White Fish	(GF)	19.50
<i>Lemon & caper butter - pea fricassee – potato wedges</i>		
Chicken Supreme	(GF)	19.50
<i>Wrapped in bacon - roasted potatoes - seasonal vegetables</i>		
Penne Pasta	(V)	16.50
<i>Large leaf spinach - cherry tomatoes - fresh basil pesto</i>		
Chef's Dish of the Day		SQ
<i>Ask our restaurant staff about the dish of the day</i>		

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Light Meals

<i>Soup of the day</i>	(GF)	6.50
<i>Freshly baked bread</i>		
<i>Venison Burger</i>	(GF option)	14.50
<i>Fried egg – potato wedges - greens</i>		
<i>Cheese Hash Brown</i>	(V)	14.50
<i>Wilted spinach – fried egg – tomato brie</i>		
<i>Pork and herb Achray Sausages & Mash</i>		14.50
<i>Onions – roasted cauliflower</i>		
<i>Chicken Pie</i>		14.50
<i>Chips – greens</i>		

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Desserts

Ice Cream & Sorbets (V - GF) **6.50**

Selection of three flavours: vanilla – raspberry - crème caramel - clotted cream

Sticky Toffee Pudding (V) **6.50**

Boiled butterscotch sauce – vanilla ice cream

The Achray Cranachan (V) **6.50**

Raspberries - honeyed cream - roasted oats (A Scottish Cranachan made with an international twist)

White Chocolate Soup (V) **7.50**

Cake – chocolate mousse - berries

Cheese Board **7.50**

Selection of 4 cheeses - oat cakes – fruit – chutney

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A selection of Coffee or Tea, served with tablet and shortbread

Coffees

Cafetiere

Latte

Cappuccino

Espresso

Liquor coffees

Irish / Gaelic / Scottish / Baileys

Teas

Earl Grey

Peppermint

Camomile

Cranberry & Raspberry

Redbush

Ceylon