


GLENFIDDICH DISTILLERY

MALT BARN RESTAURANT

SAMPLE MENU

MAINS

 Soup of the day 4.15


Freshly made soup of the day using seasonal produce served with crusty bread and Arran oatcakes

Smoked Haddock Chowder 6.95

Chowder made with best of East-coast pale smoked haddock, sweet corn potato and fresh herbs

Smoked Salmon 8.95

Traditional smoked salmon from the Royal Burgh of Annan, served with crisp leaf salad, lemon and wholemeal bread

 Mushroom Fricassee 7.25

Button mushrooms cooked in a creamy white wine and garlic reduction, served with chunky bread and salad

Slow cooked pork-belly 6.95

Crispy cake made with salted slow cooked Scottish pork and Stornoway black pudding

Haggis, neeps and tatties 8.25

Scotland's traditional dish of haggis, potato and mashed turnip served with a Glenfiddich whisky sauce. Our haggis is made by our Rothes butcher to an old family recipe

SANDWICHES

Roast Chicken 7.95

Succulent roast chicken and fresh thyme, garlic and herb mayonnaise

Smoked Salmon 7.95

Cold hot smoked Royal Burgh of Annan salmon and lemon mayonnaise

Mature Cheddar 7.95

Mature cheddar cheese, rocket and sun blushed tomatoes

Freshly prepared, served on a choice of a white or brown springer roll, coleslaw, salad and potato crisps.


Add soup 1.95

Add chowder 3.95

DESSERT

 Rhubarb Crumble 5.95

Crumble made with rhubarb, scented with vanilla, topped with a shortbread crumble, served with rusty nail ice cream

 Sticky Toffee Pudding 5.95

Steamed spiced date pudding served with a rich toffee sauce and vanilla ice cream

Selection of Scottish cheese 7.50

Scottish artisan cheese; Lazy ploughman, Lanark blue and Glava brie served with grapes, plum chutney and Arran oatcakes

Please note this is a sample menu and is subject to change on a seasonal basis.

For a full list of allergens please ask a member of staff.