

# MURRAYSHALL

COUNTRY HOUSE HOTEL  
— AND —  
GOLF CLUB

## STUTTS BAR MENU

### BREAKFAST

#### Full breakfast 15

Grilled back bacon, Lorne sausage, black pudding, plum tomato, tattie scone, fried egg, continental accompaniments.

#### Eggs benedict 8.5

Poached egg on a toasted Scottish muffin with honey roast ham, hollandaise sauce

#### Eggs royale 8.5

Toasted breakfast muffin with smoked Scottish salmon, poached eggs, hollandaise sauce

#### Golfer's breakfast 10

Grilled back bacon, Lorne sausage, black pudding, plum tomato, tattie scone, fried egg

#### Hot filled roll 3

Served on a morning roll with your choice of one of the following items:

Grilled back bacon - Lorne sausage

Black pudding - Fried egg

Add an additional filling or combination of fillings for £1.00 per item

### SANDWICHES

#### Traditional club sandwich 10

Egg & rocket mayonnaise 5

#### Honey roast ham, Isle of Mull cheddar, chutney 5

Tuna, sweetcorn, spring onion mayonnaise 5

The sandwiches noted above can be served on your choice of thick sliced white or granary bloomer bread, with gem lettuce & house slaw

### SALADS & STARTERS

#### Mac n' cheese

#### croquettes 6

Smoked paprika mayo

#### Salt & pepper squid 6

Lime dressing

#### Local haggis nachos 5.5

Lightly salted tortillas with local haggis, mozzarella, jalapenos

#### Crispy mozzarella &

#### Jalapeno sticks 5

Garlic mayo

#### Chargrilled chicken

#### Caesar salad 8

or as a main course 13

#### Buttermilk popcorn

#### chicken 6

Chipotle mayo

### SIDES

#### Skinny fries 3

#### Beer battered onion rings 3

#### Rocket, parmesan, balsamic salad 3

#### Flatbread, lemon, garlic hummus 4

### MAINS

#### Flat iron steak & fries 18

Chargrilled 8oz Scotch flat iron steak, cherry tomatoes, skinny fries

#### Fresh egg Pappardelle 14.5

Scotch beef cheek & red wine ragout, wild mushrooms, parmesan

#### Pork schnitzel 15.5

Breaded pork escalope, caper, parsley & anchovy butter

#### Falafel 10

Chickpea, coriander & green chilli balls with flat bread, cucumber & mint yoghurt

#### Steak & Ale pie 14

Slow cooked scotch beef, braised in local real ale gravy with onions & mushrooms, buttery puff pastry

#### Grilled seabass fillet 15

Grilled seabass fillet, warm pepper, olive & cherry tomato salad, salsa verde

#### Chicken Caesar salad 13

Chargrilled breast of chicken, gem lettuce, crispy bacon, sourdough croutons, anchovy, parmesan

#### Ossian beer battered

#### haddock goujons 14

Local beer battered haddock, skinny fries, buttered peas, lemon, homemade tartare sauce

### BURGERS

#### Murrayshall 8oz burger 12

100% Scottish beef burger, gem lettuce, sliced tomato & smoked paprika mayo on a sesame seeded bun, skinny fries

#### Buttermilk chicken burger 12

Chargrilled chicken breast, gem lettuce, sliced tomato & smoked paprika mayo on a sesame seeded bun, skinny fries

#### Goats cheese & mushroom burger 10

Gem lettuce, sliced tomato & smoked chipotle mayo on a sesame seeded bun, skinny fries

#### Stack your burger £1 per item

back bacon - haggis - sautéed onions - cheese

### YOUNG PERSON'S MENU

#### 2 courses 6.50

Choose 3 items for £10.00

Battered haddock fingers, chips, peas

Cheeseburger, chips

Fresh egg pasta, tomato sauce, grated cheese

Buttermilk chicken nuggets, chips, peas

Selection of Ice cream with dessert sauce

Fresh fruit salad

### PUDDINGS

#### Apple & pear crumble 5

Homemade custard

#### Sticky toffee sponge pudding 5

Butterscotch sauce & vanilla ice cream

#### Dark chocolate brownie 5

Vanilla ice cream

#### Selection of Arran ice creams 5

Salted caramel sauce

#### Scottish cheeseboard 10

Grapes, chutney, oatcakes

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## BOTTLED BEERS

Heineken	4	Guinness Surger	4.95
Birra Moretti	4	Ossian Ale	4.5
Sol	4	Lia Fall	4.5
Heineken Zero	3.5	Old Mout	5
Desperado	4	Strongbow	4
Lagunatas Daytime Ale	4	Old Mount 0%	4

## DRAUGHT

Heineken	4.75
Amstel	4.5
Cloudy Apple	4.5
Maltsmith IPA	4.7
Coast to Coast	4.7

## SPIRITS

Bombay Sapphire	3.25	Bacardi	3.25
Pink Gin	3	Captain Morgan Spiced Rum	3.35
Tanqueray	3.75	Dark Matter Spiced Rum	4.95
Caorunn	4.25	Kraken	4.95
Persie Gin	4	OVD	3.25
Perth Gin	4.6	Baileys Irish Cream	5
Edinburgh Flavoured Gin	3.75	Amaretto	3.25
Whitley Neil Gin	3.75	Drambuie	3.45
Silent Pool Gin	4.25	Southern Comfort	3.25
Famous Grouse	3.45	Tia Maria	3.5
Jamesons	3.75	Courvoiser	3.75

## WINES

### Champagne & Sparkling

	Bottle	125ml
1 Baron Albert Brut Champagne, NV	46	9
2 Baron Albert Rosé Champagne, NV	56	
3 Joseph Perrier 'Cuvée Royale' Brut, NV	65	11.5
7 Prosecco Spumante, La Delfina, Veneto, Italy	31	7

### White

	Bottle	175ml	250ml
8 Chardonnay, Victoria Park, South Australia, 2017/18	27	6.5	9.5
12 Pinot Grigio, La Delfina, Veneto, Italy, 2017/18	23	6	7.5
13 Pinot Grigio, Villa Sandi, Veneto, Italy, 2017/18	27	6.5	9.5
15 Sauvignon Blanc 'Alba' Santa Luz, Valle Central, Chile, 2018/19	23	6*	7.5
16 Sauvignon Blanc, Giesen Estate, Marlborough, New Zealand, 2017/18	31	7.5	10.5
19 Vermentino Colombard, Les Vignerons, Vin de France, 2017/18	22	6*	7.5
20 Viognier 'Y Series' Yalumba, South Australia, 2017/18	26	7.5	9.5
21 Viognier Eden Valley, Yalumba, Eden Valley, Australia, 2017/18	33	8.5	11.5

### Rose

	Bottle	175ml	250ml
22 Château Routas Rosé, Provence, France, 2017/18	26	7	10
23 White Zinfandel Rose, Compass Point, California, 2017/18	21	5*	7

### Red

	Bottle	175ml	250ml
27 Grenache/Pinot Noir, Les Vignerons, Vin de France. 2017/18	22	5.5*	7.5
28 Malbec Fantasia, Mauricio Lorca, Mendoza, Argentina, 2017/18	34	8.5	12
29 The Meaty Malbec, Beefsteak Club, Mendoza, Argentina, 2017/18	28	6.5	9.5
30 Merlot 'Alba' Santa Luz, Valle Central, Chile, 2018/19	23	6*	7.5
31 Montepulciano d'Abruzzo, Dea del Mare, Abruzzi, Italy, 2016/17	23	6*	7.5
37 Shiraz Viognier, Victoria Park, South Australia, 201	27	7.5	9.5
38 Shiraz 'Patchwork' Yalumba, Barossa, Australia, 2016/17	34	8.5	11.5
39 Rioja Monte Haro, Paternina, Spain, 2016/17	26	7.5	9.5

## SOFT DRINKS

Coca Cola	2	Fevertree Tonic Water	2.5
Diet Coca Cola	1.9	Fevertree Tonic Water Light	2.5
Irn Bru	2	Schweppes Bitter Lemon	2
Diet Irn Bru	1.9	Schweppes Tomato Juice	2.4
J20	2.7	Schweppes Pineapple Juice	2
Red Bull	3.35	Schweppes Ginger Beer	2.6
Appletiser	2.75	Schweppes Lemonade	2.2
		Schweppes Orange	2.2

## TEA & COFFEE

Espresso	2.8	Macchiato	2.8	Brodies pot of tea (for one)	2.6
Cappuccino	2.8	Mocha	2.8	Earl Grey/Darjeeling/Assam	
Americano	2.8	Caffe Latte	2.8	Herbal/Fruit Tea	2.6
				Lemon and Ginger/Peppermint/Green Tea/Camomile	
				Luxury Italian Hot Chocolate	2.6

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