

# THE MACALLAN MANOR HOUSE



*The Macallan was founded in 1824 by Alexander Reid on a plateau above the river Spey in north-east Scotland.*

*For every expression of The Macallan, the quality of the whisky is largely dependent on the quality of the oak casks it is matured in, as well as the quality of the “new make” spirit distilled from water, yeast and barley.*

*The reputation of The Macallan is built on a product of outstanding quality and distinctive character.*

*Extraordinary raw materials combined with traditional methods and craftsmanship are the backdrop to The Macallan’s unique spirit.*



*The* **MACALLAN**<sup>®</sup>

THE TERRACE  
**HOLBORN**  
DINING ROOM



## THE MACALLAN DISTIL YOUR WORLD LONDON

*The Macallan's Whisky Maker Steven Bremner and globally renowned chefs the Roca brothers, owners of 3 Michelin star El Celler de Can Roca, take you on a journey of discovery to find the very heart and soul of London. There they truly immersed themselves in the city, unearthing its vibrant community spirit and uncovering the unique flavours and scents that define London.*

### The Macallan Distil Your World London Single Cask 50ml 80

*The Macallan London Edition is a single cask whisky carefully selected at The Macallan Distillery. The remarkable single cask whisky is limited to 465 bottles and delivers distinctive tasting notes of oak spice, lively ginger and cinnamon, inspired by the unique essence, aroma and experience.*

### Iconic Bites 90

*This experience consists of The Macallan Distil Your World London Single Cask paired with three types of candied nuts; curry candied walnuts, Earl Grey candied macadamia nuts and mint & ginger cashew nuts, each infused with unique London tasting notes, such as lemongrass, curry spice and Earl Grey, created by the Roca brothers.*

### The Distil London Gastronomical Experience 100

*A true experience, pairing The Macallan Distil Your World London Single Cask with a culinary dish inspired by the culture, history and heritage of London. The scallop is served in an elegant malt broth with fennel, roasted hazelnuts and Jerusalem artichoke puree.*

## THE MACALLAN OLD FASHIONED

Old-Estate	48
<i>The Macallan Estate, Oloroso Sherry, Chocolate Barley</i>	

## THE MACALLAN COCKTAILS

Above the River	17
<i>The Macallan 12, Cocoa, Star Anise, Fever Tree Aromatic Tonic Water</i>	
Double S	17
<i>The Macallan 12, Guarana Belsazar, Verjus, Drambuie</i>	
Date-Sensation	16
<i>The Macallan 12, Audemus Sepia, Persian Date Wine</i>	
Make the Call	16
<i>The Macallan 12, Cocchi di Torino, Hazelnut &amp; Mint</i>	
Speyside Coffee	15
<i>The Macallan 12, Coffee, Cream</i>	

50ml

## THE MACALLAN DOUBLE CASK WHISKY

The Macallan 12yrs	40%	19
--------------------	-----	----

## THE MACALLAN TRIPLE CASK WHISKY

The Macallan 18yrs	43%	75
The Macallan 30yrs	43%	420

## THE MACALLAN SHERRY CASK WHISKY

The Macallan 12yrs	43%	20
The Macallan 18yrs	43%	120
The Macallan 25yrs	43%	340

## THE MACALLAN WHISKY

The Macallan Estate	43%	45
The Macallan Rare Cask	43%	65
The Macallan Reflexion	43%	210

## WHISKY

Naked Grouse, 40%	14
<i>Scotland</i>	
Makers Mark, 45%	11
<i>U.S.A.</i>	

## VODKA

Haku, 40%	12
<i>Japan</i>	

## GIN

Roku 43%	12
<i>Japan</i>	

## RUM

Brugal 1888, 40%	16
<i>Dominican Republic</i>	

## DRAUGHT BEER

	<i>½ Pt</i>	<i>Pt</i>
Freedom Lager, 4%	4	8
<i>United Kingdom</i>		

## BOTTLED BEER & CIDER

	<i>Bottle</i>
Brewdog Punk IPA, 5.6%	7
<i>Scotland</i>	
The Kernel Pale Ale, 5.2%	7
<i>England</i>	
Lucky Saint Unfiltered, 0.05%	6
<i>Germany</i>	
Sassy Cidre Brut, 5.5%	7
<i>Normandy France</i>	

## CHAMPAGNE

	<i>Glass</i> 150ml		
'R' de Ruinart Brut NV <i>Champagne France</i>	22	95	
Ruinart Rosé NV <i>Champagne France</i>	25	125	

## WHITE

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Pecorino 'Falerio' Ciú, Ciú 2015 <i>Marche Italy</i>	✓ ∅	12	36 43
Chenin Blanc 'Vinum Africa' 2015 <i>Stellenbosch South Africa</i>	✓	13	38 49
Chardonnay, Chablis, Domaine Vauroux 2018 <i>Burgundy France</i>	✓ ∅	17	50 65
Rabigato Blend, 'Redoma Branco', Niepoort 2017 <i>Malborough New Zealand</i>	✓	19	58 69
Vermentino, 'Déesse Astrée', Château d'Esclans 2015 <i>Côtes de Provence France</i>		24	68 89

## ROSE

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Grenache Blend 'Whispering Angel', Château d'Esclans, 2018 <i>Côtes de Provence France</i>		18	50 69

## RED

	<i>Glass</i> 175ml	<i>Carafe</i> 500ml	<i>Bottle</i> 750ml
Mencia, 'Prunus' Dão Tinto, 2016 <i>Dão Portugal</i>		12	36 43
Grenache Blend, Côtes du Rhône, Domaine de la solitude <i>Rhone Valley France 2017</i>		14	42 51
Pinot Noir, 'Unravalled' Carrick, 2018 <i>Central Otago New Zealand</i>		17	50 65
Shiraz, Ministry of Clouds 2018 <i>McLaren Valley Australia</i>		19	55 69
Merlot Blend 'Prima Pietra' IGT Castiglion del Bosco, 2014 <i>Tuscany Italy</i>	✓ ∅	23	65 85

✓ *vegan*    ∅ *organic*

## ALL DAY DINING

### GRAZING

Burrata (v), *green sauce, colossal olives, preserved lemon* 15

Rare breed pork & white pudding scotch egg 10

Grilled Octopus, *native breed chorizo, aioli* 15

Cobble Lane cured meat board 12

### STARTERS

Roast cauliflower soup (v), *thyme, toasted almonds, cheddar scone* 9

Gin cured salmon, *pickled cucumber* 15

Scottish Scallop, *fennel, Jerusalem artichoke, malt broth, hazelnuts* 18

Chicken salad, *avocado, smoked bacon* 13

### MAINS

Acorn squash & spelt risotto (v), *sage, berkswell cheese* 18

Potato, comté & caramelised onion pie, *parsley sauce* 20

Fillet of cod, *mussels, saffron, borlotti beans, sea vegetables* 26

50 day aged Cornish rare breed sirloin, *bone marrow sauce* 34

### SIDES

*All at 6*

Mashed potatoes

Chips

Truffle & parmesan fries

Heritage carrots

*tarragon butter*

Mixed bean salad

*mint relish*

## DESSERTS

*All at 9*

Trinity burnt cream, *shortbread*

Paris-Brest, *salted caramel, praline, hazelnut*

Sticky toffee pudding, *vanilla ice cream*

Trio of Pump Street chocolate, *raspberry compote, raspberry sorbet*

Ice cream & sorbet



British cheese board selection 15

## HOT BEVERAGE

*All at 5.5*

*Espresso, Double Espresso, Americano, Macchiato, Cappuccino*  
*Café Latte, Flat White, Cortado, Mocha, Filter Coffee*

*Mariage Frères Tea selection:*

*English breakfast, Earl Grey, Lapsang, Marco Polo,*  
*Fuji Yama (Green Tea), Rouge Bourbon Vanilla Rooibos,*  
*Peppermint, Verbena Citroedora, Chamomile*  
*Jasmine Mandarin, Fresh Mint*

*Hot chocolate*

*Matcha latte, Turmeric latte*

