



## Atholl House Deli Plates

**Build your Own Deli Plate - Choose any 4 from our selection below -  
£15 per person**

**Deli Plate plus soup of the day - £20 per person**

*All of our deli plates are served with local bread, Scottish oatcakes, butter, dipping oil, olives, Highland chutney and a salad garnish.*

### Scottish Artisan Cheeses

- 1. Old Smokey**- Handmade on the Kintyre peninsula, the Old Smokey is delicately smoked over oak chips giving it a hearty aroma, smooth texture and strong, rich, flavour.
- 2. Connage Dunlop**- A Scottish Cheddar from the Connage dairy near the shores of the Moray Firth, with a lovely depth of flavour as it matures for 7 months. It has a rounded nutty, warm, and creamy taste that lingers on the palate.
- 3. Connage Gouda with Cumin** – A Connage favourite – a traditional gouda with sweet notes with a touch of spice.
- 4. Inverloch goats cheddar**- An award-winning goat's cheese from a family run cheese company from Campbeltown on the famous Mull of Kintyre.. This Scottish cheddar is fine textured and subtle in flavour.
- 5. Morangie Brie**- Morangie Brie is a Scottish brie-style cheese hailing from Tain. The aromas are mild and milky, while the flavours are smooth, sweet, and creamy.
- 6. Strathdon Blue**- A deep rich blue with a smooth flavour. A hint of tarragon and steely sweetness on the finish made by the Highland Fine Cheese Company in Tain.
- 7. Black Crowdie** – Fresh, creamy and slightly sour tasting soft cheese that has been rolled in pinhead oatmeal and black peppercorns for a spicy kick. Made by Highland Fine Cheeses.

### Scottish and Continental Charcuterie

**1. Pork salami-** This salami is produced by hand and air dried to retain the flavour of the Scottish pork. Made by Great Glen Charcuterie and nominated for multiple prestigious awards such as the British Cured Meat awards and the Highlands & Islands Food & Drink Awards.

**2. Venison Salami-** Made from sustainably sourced Scottish wild venison. A more robust salami, mildly spiced with green peppercorns. Venison is a naturally low-fat meat. Made by Great Glen Charcuterie.

**3. Lorne beef-** Thinly sliced smoked beef, produced in one of the few remaining highland smokers at Letterfinlay smokery.

**4. Smoked Duck Breast** – another special from Letterfinlay Smokery – Prime duck breast smoked over oak to an old Highland recipe and thinly sliced.

**5. Ardennes Pate** – A French classic we include to celebrate the “Auld Alliance” between Scotland and France.

### Vegetarian and Vegan Selection

1. **Houmous of the Day** – (VG) Ask us what variety we have today!

2. **Marinated Artichoke Hearts** – (VG)

3. **Mediterranean Vegetable Tarte Tatin** – (V) – served warm

4. **Beetroot Falafel** - served warm

5. **Vegan Feta Cheese**- drizzled with olive oil and oregano

6. **Sundried Tomatoes** – juicy and full of flavour

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**Additional Deli Items - £1.50 each**

**Bowl of Side Salad - £4**

**Bowl of Mackies Sea Salted Crisps - £1.50**

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**Fancy something sweet? See our Dessert Menu – £6.95 each**

Gluten free oatcakes and bagels available