

TO SHARE



Artisan breadbasket, salted butter, olive oil, balsamic	£5
Baked camembert, garlic & rosemary croutons	£12
LINDISFARNE OYSTERS WITH LEMON & TABASCO	£3.50 EACH
Perfectly paired with Louis Roederer Brut Premier NV Champagne	

SEAFOOD & CHARCUTERIE BOARD	£15.50
Smoked salmon, langoustine, cured meats, shrimp cocktail, horseradish cream, classic buttered brown bread & melba toast	per person <i>Minimum 2 persons</i>

STARTERS OR LARGER PLATES

Gourdon scallops, Charles Macleod Stornoway black pudding, samphire	£12 / £18
Loch Fyne smoked salmon, capers, lemon	£10.50 / £15

KING PRAWN AND FRASERBURGH LANDED LANGOUSTINES COCKTAIL	£14 / £21
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Chicken liver parfait, toasted brioche, sweet onion marmalade	£7.50
Chef's venison with quail scotch egg, celeriac slaw	£9.50
Soup of the day, warm rosemary focaccia (Vg)	£7.50

VENISON CARPACCIO, PARMESAN & ROCKET Crerar Home Farm signature dish	£10
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FEÒIL ÉISG MEAT & FISH

Our Scottish smoked fish is cured and smoked with truly traditional methods from local lochs such as Loch Fyne and our smoked salmon is Freedom Food approved. We use the finest white fish, caught from sustainable sources around the UK and delivered fresh every day to our hotels.

Mussels from the Jospier grill	£7.50 / £15
Harris langoustines, Nairn wild garlic mayonnaise	£21 / £39

JOHNSHAVEN LANDED LOBSTER AND KING PRAWN LINGUINI, CHILLI, CREAM, TOMATO AND FRESH BASIL	£19 / £29
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Hand beer-battered haddock, seasoned fries, minted crushed peas, tartar sauce	£12.50
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FISH OF THE DAY	£Market Price
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BURGERS

WE HAVE WORKED HARD SOURCING THE FINEST BLEND OF SCOTTISH PRIME BEEF, WITH A SUBTLE BLEND OF HERBS AND SPICES TO GIVE YOU THE PERFECTLY SERVED BURGER.

Prime Scottish beef burger	£15
Crerar Home Farm signature venison burger	£15
Burger toppings	£2

Blue cheese / Smoked cheddar cheese / Back bacon / Fried egg / Haggis

SERVED ON A BRIOCHE BUN, WITH LETTUCE, TOMATO, FRITES & HOUSE RELISH

STEAKS & GRILLS

TRUE TO OUR SCOTTISH HERITAGE, THE BEEF AND LAMB WE SERVE COMES FROM FULLY PADDY CRERAR ACCREDITED SCOTTISH FARMS. THE BEEF IS THEN TRADITIONALLY AGED FOR A MINIMUM OF 28 DAYS ON THE BONE AND HAND CUT BY HIGHLY SKILLED BUTCHERS USING TIME HONOURED TECHNIQUES. ALL OF OUR STEAKS AND GRILLS ARE JOSPER GRILLED. THE GRILL'S NATURAL COALS ADD FLAVOUR, GREATLY ENHANCING THE FOOD BEING COOKED.

Sirloin steak, thickly cut from the centre of the loin - 8oz	£24
T-bone steak, dry-aged on the bone - 12oz	£39
Ribeye steak, thickly cut from the centre of the rib - 12oz	£27
Fillet steak, cut from the centre of the fillet - 8oz	£29
Grilled cauliflower steak, purée, walnut & caper salsa (Vg)	£10.50

SPECIALITIES

CRERAR VENISON STRIPLOIN STEAK	£19
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STEAKS ARE SERVED WITH A GARNISH OF SLOW COOKED TOMATO AND GRILLED MUSHROOM

ADD THE SURF TO YOUR TURF ...

Three garlic prawns	£6
Two grilled scallops	£8

SAUCES

Peppercorn, Diane, Béarnaise, blue cheese

BUTTERS

Truffle butter
Wild Nairn garlic butter

£3.50 - Buy 3 and pay for 2



SIDES SUITABLE TO SHARE £4 EACH / BUY 3 AND PAY FOR 2

Samphire & rocket salad
Frites
Hand cut chips
Dauphinoise
Wilted spinach garlic butter
Beer battered onion rings

Balsamic vine tomato
Leek & cauliflower gratin
Grilled mushrooms
Macaroni cheese bacon crumb
Arran grain mustard mashed potatoes

FROM THE OVEN

Slow pan roasted Crerar Home Farm highland venison thick sausages, £14.50
caramelised onion, mustard mash, port gravy

Jospier roasted aubergine filled with peppers, onion, tomato, ras el hanout, flatbread (Vg)	£10.50
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SALADS

Classic Caesar salad	£7.50 / £10.50
... add chicken breast	£5

SUPERFOOD SALAD	£7.50 / £10.50
Tender stem broccoli, pomegranate seed, beetroot, spinach, mixed leaves, sunflower seeds, walnut dressing	

DESSERTS

Two scoops of ice cream	£6
Two scoops of sorbet (Vg)	£6

Chocolate fondant with white chocolate sauce	£9	<i>15 minutes</i>
Banana tarte tatin with vanilla pod ice-cream	£9	<i>from order</i>

Baileys and white chocolate cheesecake	£8
Brioche bread and butter pudding, white chocolate and fresh raspberry	£7.50

SCOTTISH CHEESE SELECTION £15

Celery, apples, frozen grapes, relish, oatcakes

Guests dining on a dinner, bed & breakfast basis receive a £30 allocation per person.

Before ordering, please inform a member of our team if you have a food allergy or intolerance.

Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.