

## TO SHARE



Artisan breadbasket, salted butter, olive oil, balsamic £5  
 Baked Camembert, garlic & rosemary croutons £12  
 1/6/12 SCOTTISH OYSTERS £4.50 / £23 / £40  
 SERVED WITH LEMON  
 & TABASCO  
 Perfectly paired with Louis Roederer Brut Premier NV Champagne

Scottish sharing Loch Fyne kiln smoked salmon, gravadlax,  
 chef's charcuterie, shrimp cocktail, horseradish cream £25

## STARTERS OR LARGER PLATES

Scallops, Charles Macleod Stornoway black pudding £12 / £18  
 Loch Fyne smoked salmon, capers, lemon £9 / £15

KING PRAWN AND LANGOUSTINE COCKTAIL £12 / £18

Chicken liver parfait, toasted brioche, sweet onion marmalade £8  
 Wild mushroom vol-au-vent, hollandaise, crispy quails egg (V) £8  
 Grilled Scottish goats cheese, toasted sourdough, spiced pear chutney (V) £8

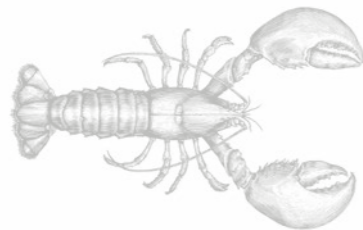
VENISON CARPACCIO Crerar Home Farm signature dish £10

## 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 £9 / £14  
 Harris langoustine, Nairn wild garlic mayonnaise £20 / £30

LOBSTER, CRAYFISH AND KING PRAWN LINGUINI,  
 CHILLI, CREAM, TOMATO AND FRESH BASIL £16 / £22



Fish of the day, tartare hollandaise *£market price*

Hand beer battered haddock, seasoned fries,  
 minted crushed peas, tartare sauce £14

Lemon sole, caper butter £16

## BURGERS

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

Prime Scottish beef burger £13  
 Crerar home farm signature venison burger £14  
 Burger toppings £2  
 Arran blue cheese / Smoked cheddar cheese / bacon / Campbell's haggis / fried free-range egg

## STEAKS & GRILLS

TRUE TO OUR SCOTTISH HERITAGE, THE BEEF AND LAMB WE SERVE COMES FROM FULLY PADDY CRERAR ACCREDITED SCOTTISH FARMS AND SUPPLIED TO US BY CAMPBELL BROTHERS, SUPPLIERS TO THE HIGHEST QUALITY RETAILERS IN THE COUNTRY. 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 CHARGRILLED OR 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 £22

T-bone steak, dry-aged on the bone - 12oz £28

Rib eye steak, cooked on the bone,  
 thickly cut from the centre of the rib - 10oz £22

Fillet steak, cut from the centre of the fillet, spinach mash,  
 caramelised wild mushroom, jus - 8oz £28

BUTCHERS BLOCK - FOR 2 SHARING £60

Cauliflower Steak £14

### SPECIALITIES

TOMAHAWK STEAK 1KG - FOR 2 SHARING £55

Venison Tomahawks £27

### ADD THE SURF TO YOUR TURF ...

Jospier fired garlic prawn skewers £10

Jospier fired prawn & scallop skewer £10

### SAUCES

Peppercorn, Diane, Béarnaise, blue cheese

### BUTTERS

Truffle butter  
 Wild Nairn garlic butter  
 1 sauce or butter included

extra sauces £3

## SIDES

### SUITABLE TO SHARE

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  
 £4 - Buy 3 and pay for 2

## SALADS

Classic Caesar salad £9 / £12

... add chicken breast £4

### SUPER FOOD SALAD

Tender stem broccoli, pomegranate seed, beetroot,  
 spinach, mixed leaves, sunflower seeds, walnut dressing £9 / £12

Santa Fe Chicken Salad, tangy lime dressing £9 / £12

## FROM THE OVEN



Slow pan roasted Crerar Farm Highland Venison thick sausages,  
 caramelised onion, mustard mash, port gravy £13

Half Spatchcock free range chicken, thyme, garlic, lemon, pancetta £13

LAMB RUMP, MINT, GARLIC CHORIZO RAGOUT,  
 RICH BORDELAISE SAUCE £16

## PIZZA

OUR PIZZA IS A HYBRID YEAST & SOURDOUGH BASE WHICH IS PROOFED FOR OVER 48 HOURS. THE LONG PROOFING TIME TOGETHER WITH COOKING AT AN INTENSE HEAT PRODUCES A CRUST WHICH IS DELICIOUS, AROMATIC AND LIGHT

Organic tomato, Scottish mozzarella & fresh Basil £12

Venison, Scottish smoked mozzarella, Ricotta & wild mushrooms £14

Organic tomato, garlic, oregano, capers, Kalamata black olives,  
 Cantabrian anchovies & Scottish mozzarella £13

## DESSERTS

Chocolate fondant with white chocolate sauce  
 Banana tarte tatin with Vanilla pod ice-cream  
 Lemon Cheesecake  
 Brioche bread and butter pudding, white chocolate and fresh raspberry  
 £7

SCOTTISH CHEESE SELECTION £12

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

Your meal also includes 3 side dishes with our compliments per couple.

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

During these challenging times, we've worked hard to hold on to the food ethos that is close to our hearts, with the same great food heritage, and retains the consistency of quality and ingredients that we take pride in. It should be clear that the menu is as a result of the crisis and allows us to operate whilst taking distancing and other aspects of the current status into account.