

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 |
|--|------------------|

| | |
|---|-------|
| Chicken liver parfait, toasted brioche, sweet onion marmalade | £7.50 |
| Wild mushroom vol-au-vent, hollandaise, crispy quails egg (V) | £9.50 |
| Summer vegetable minestrone, warm rosemary foccacia (Vg) | £7.50 |

| | |
|--|------------|
| VENISON CARPACCIO, PARMESAN & ROCKET 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 | £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 |

| | |
|--|--------|
| Hand beer battered haddock, seasoned fries, minted crushed peas, tartare sauce | £12.50 |
|--|--------|

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 | £15 |
| Crerar home farm signature venison burger | £15 |
| Burger toppings | £2 |
| Blue cheese / Smoked cheddar cheese / Back bacon / Fried egg / Campbell's 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 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 | £24 |
| T-bone steak, dry-aged on the bone - 12oz | £39 |
| Rib eye 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 |
|---------------------------------------|------------|

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

| |
|-------------------------------------|
| 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 |

FROM THE OVEN



| | |
|---|--------|
| Slow pan roasted Crerar Farm Highland Venison thick sausages, caramelised onion, mustard mash, port gravy | £14.50 |
|---|--------|

| | |
|---|---------------|
| HALF SPATCHCOCK FREE RANGE CHICKEN, THYME, GARLIC, LEMON, PANCETTA, PANZANELLA SALAD | £14.50 |
|---|---------------|

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

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 (V) | £10.50 |
| Venison, Scottish smoked mozzarella, Ricotta, wild mushrooms | £12.50 |
| Organic tomato, garlic, oregano, capers, Kalamata black olives, Cantabrian anchovies & Scottish mozzarella (V) | £10.50 |

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> |

| | |
|---|-------|
| Lemon Cheesecake | £7.50 |
| 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. 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.