

The CRAIGIE

DINNER MENU FROM 5PM

STARTERS

Parsnip, celeriac & sage soup with toasted pumpkin seeds (vegan)	6
Pan seared scallops horseradish cream, Stornoway black pudding, crispy pancetta & pea shoots	9
Wild mushroom & garlic bruschetta rocket leaves & basil pesto (v)	6.75
Chicken liver pate red onion & ginger chutney with oatcakes	6.95
Smoked chicken & ham hock terrine with fig & rosemary chutney & oatcakes (gf available)	6
Calamari & chorizo with borlotti beans tomato sourdough & micro rocket	7.5
Gin cured smoked salmon & hot smoked salmon pate caper, dill & horseradish creme fraiche (gf available)	6
Baked goats cheese & red pepper with pickled beets, beetroot glaze & micro rocket (v) (gf)	6
Charcuterie platter – for one /to share Prosciutto, chorizo, salami, buffalo mozzarella, olives, sun blush tomatoes & balsamic onions	9/17

BAR SNACKS

Chicken yakitori skewers, fresh chillies & spring onions	4.75
Haggis bon bons with peppercorn sauce	4.75
Rock salt & chilli chicken wings (gf)	4.75
Maple glazed pigs in blankets	4.75
Smoked applewood mac & cheese (v)	4.5
add crispy bacon	1
add jalapeños	1
Marinated olives, sundried tomatoes & diced feta (v) (gf)	4.5
Southern fried chicken strips	4.5
Craigie Nachos (v)	4.75
Tortilla chips, topped with mature cheddar, salsa, guacamole, jalapeños & sour cream	

SIDES

Mixed leaf salad & house dressing (v) (gf)	4.5
Parsley new potatoes (v) (gf)	4.5
Truffle & parmesan fries (v)	4.75
Skinny fries (v)	4.5
Sweet potato fries (v)	4.5
Chunky chips (v)	4.5

MAINS

Roast rump of lamb crispy potato terrine, Moroccan jus, fine beans & harissa (gf)	18
Seabass fillet pressed ratatouille, crispy potatoes tossed in green olive & rosemary tapenade (gf)	15
Pancetta wrapped chicken breast stuffed with haggis porcini mushrooms, candied shallots, truffle mash & thyme sauce	16
Pan seared salmon fillet with salt baked plum tomatoes, crushed new potatoes, fennel & peppercorn sauce (gf)	16
Roast turkey with all the trimmings honey roasted vegetables & roast potatoes	16
Battered haddock & chunky chips with garden peas & tartare sauce	14.5
Roast butternut squash, chestnut & spinach parcel truffle mash & sun blush tomato coulis (vegan)	16

STEAK All served with chunky chips & watercress salad

8oz sirloin steak	24
8oz fillet steak	29
All served with chunky chips & watercress salad	
Add a sauce - pink peppercorn / Bearnaise sauce (gf)/ garlic & herb butter (gf)	1.5

BURGERS

6oz home-made Scotch beef burger cos lettuce, tomato, gherkins & burger sauce & skinny fries	14.5
add blue cheese, cheddar, or smoked bacon	1
Haloumi, Portobello mushroom & red onion burger rocket leaf, crispy jalapeños & sweet potato wedges (v)	14.5
Buttermilk chicken burger with guacamole, candied bacon & Cajun fries	14.5

DESSERTS

Dark chocolate tart with bitter chocolate sauce, marmalade & mascarpone cream	6
Raspberry & white chocolate cheesecake	6
Sticky toffee pudding, warm butterscotch sauce & vanilla ice cream (gf)	6
3 scoops of ice cream - chocolate, vanilla or strawberry	5
Selection of Scottish cheese, chutney & oatcakes	9

KIDS

Homemade margherita pizza (v)	4.95
Macaroni cheese & cherry tomatoes (v)	4.95
Chicken goujons, garden peas & skinny fries	4.95
Homemade beef burger & skinny fries	4.95
Vanilla, chocolate or strawberry ice cream	2
Mini sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)	3