

# The CRAIGIE

## DINNER MENU FROM 5PM

### STARTERS

<b>Soup of the day</b>	6.25
with sliced bloomer bread (v)	
<b>Haggis bon bons</b>	8.5
turnip puree & peppercorn sauce	
<b>Baked goats cheese &amp; red pepper</b>	8.25
pickled beets, beetroot glaze & micro rocket (v) (gf)	
<b>Smoked salmon with dill &amp; caper cream cheese</b>	9
sun dried tomato oil crostini	
<b>Tomato, mozzarella &amp; basil salad</b>	8
with balsamic glaze (v) (gf)	
<b>Pan seared scallops</b>	10
horseradish cream, black pudding, crispy pancetta & pea shoots	
<b>Panko dressed crispy egg &amp; pancetta</b>	8.75
with asparagus spears & lemon hollandaise	
<b>Avocado, salt baked carrot &amp; candied walnut</b>	7.5
pumpkin seeds & beetroot glaze (gf) (vegan)	
<b>Charcuterie platter – for one /to share</b>	9.5/18
Prosciutto, chorizo, salami, buffalo mozzarella, olives, sun blush tomatoes & balsamic onions (gf available)	

### BAR SNACKS

Chicken yakitori skewers, fresh chillies & spring onions	6
Salt & chilli chicken wings (gf)	6
Marinated olives, sundried tomatoes & diced feta (v) (gf)	5
Southern fried chicken goujons	6
Craigie Nachos to share (v)	8.5
Tortilla chips, topped with mature cheddar, salsa, guacamole, jalapenos & sour cream	

### SIDES

Mixed leaf salad & house dressing (vegan) (gf)	5
Buttered mash (v) (gf)	5
Truffle oil mash (v) (gf)	6
Chunky chips (v)	5
Skinny fries (v)	5
Cajun fries (v)	5
Parmesan & truffle fries (v)	6

### KIDS

Homemade fish fingers, chips & garden peas	7.5
Macaroni cheese & cherry tomatoes (v)	6
Chicken goujons, garden peas & skinny fries	6
Kids beef burger & skinny fries	6
Vanilla, chocolate or strawberry ice cream	3
Mini sticky toffee pudding, butterscotch sauce & vanilla ice cream (gf)	3.5

### MAINS

<b>Slow roasted pork belly, black pudding mash &amp; pork crackling</b>	18.5
apple jus & baked glazed carrot	
<b>King prawn scampi</b>	18
house salad, chunky chips & sweet chilli mayo	
<b>Cornfed chicken supreme &amp; clapshot</b>	17.5
haggis bon bon, tenderstem broccoli & chicken jus	
<b>Craigie pie of the week</b> - ask a member of staff for this week's pie	16.5
buttered mash & seasonal vegetables	
<b>Roasted cod &amp; spinach puree</b>	19.5
lemon beurre blanc & parmentier potatoes (gf)	
<b>Wild mushroom risotto</b>	14.5
(gf) (vegan)	
<b>Battered or breaded haddock &amp; chunky chips</b>	16.5
garden peas & tartare sauce	
<b>8oz sirloin steak</b>	29
chunky chips & watercress salad	
Add a sauce	2
pink peppercorn	
Bearnaise sauce (gf)	
garlic & herb butter (gf)	

### BURGERS

<b>6oz home-made Scotch beef burger</b>	16
cos lettuce, tomato, gherkins, burger sauce & skinny fries	
add blue cheese, mature cheddar, or crispy bacon	1.5
<b>Chickpea &amp; spinach burger</b>	15
rocket, sweet chilli mayo & skinny fries (v)	
<b>Buttermilk cajun chicken burger</b>	16
guacamole, candied bacon & cajun fries	

### SUNDAY ROAST Available every Sunday

<b>Traditional Sunday roast beef</b>	19.5
with Yorkshire puddings & all the trimings	

### DESSERTS

Lemon verbena posset & homemade shortbread	7
Sticky toffee pudding, warm butterscotch sauce & vanilla ice cream (gf)	7
Craigie cheesecake - ask a member of staff for today's flavour	7
3 scoops of ice cream - chocolate, vanilla or strawberry	5.5
Selection of Scottish cheese, chilli jam & oatcakes	9
Morangie brie, Blue Murder & smoked Applewood	