

The CRAIGIE

LUNCH MENU 12.30PM-5PM

STARTERS

Soup of the day	6.25
with sliced bloomer bread (v)	
Haggis bon bons	8.5
turnip puree & peppercorn sauce	
Baked goats cheese & red pepper	8.25
pickled beets, beetroot glaze & micro rocket (v) (gf)	
Scottish smoked salmon with dill & caper cream cheese	9
sun dried tomato oil crostini	
Tomato, mozzarella & basil salad	8
with a balsamic glaze (v) (gf)	
Pan seared scallops	10
horseradish cream, black pudding, crispy pancetta & pea shoots	
Panko dressed crispy egg & pancetta	8.75
asparagus spears & lemon hollandaise	
Avocado, salt baked carrot & candied walnut	7.5
pumpkin seeds & beetroot glaze (gf) (vegan)	
Charcuterie platter - for one /to share	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, 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 & 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

Battered or breaded haddock & chunky chips	16.5
garden peas & tartare sauce	
Craigie pie of the week - ask a member of staff for this week's pie	16.5
battered mash & seasonal vegetables	
Chicken Caesar	14.75
with bacon, parmesan shavings, anchovies, croutons & Caesar dressing	
King prawn scampi	18
house salad, chunky chips & sweet chilli mayo	
Smoked applewood mac & cheese (v)	9.25
house salad & garlic focaccia	
add crispy bacon	1.5
add jalapeños	1
Aubergine, courgette & pepper couscous salad	14.5
with walnuts, pomegranate & olives (gf) (vegan)	
Add feta	1.5
Sirloin steak	29
chunky chips & watercress salad	
Add a sauce:	2
pink peppercorn	
Bearnaise sauce (gf)	
garlic & herb butter (gf)	

SANDWICHES

Steak, peppers & onions	14
melted mature cheddar on charred ciabatta with mustard mayo	
Brie, bacon & cranberry	12
on charred ciabatta	
Mozzarella, tomato & basil pesto	10
on charred ciabatta (v)	

BURGERS

6oz Scotch beef burger	16
cos lettuce, tomato, gherkins, burger sauce & skinny fries	
add blue cheese, cheddar, or crispy bacon	1.5
Chickpea & spinach burger	15
sweet chilli mayo & skinny fries (v)	
Buttermilk cajun chicken burger	16
guacamole, candied bacon & cajun fries	

SUNDAY ROAST available every Sunday

Traditional Sunday roast beef	19.5
with Yorkshire puddings & all the trimmings	

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 (gf)	5.5
Selection of Scottish cheese, spiced pear chutney & oatcakes	9
Morangie brie, Blue Murder & smoked Applewood	

Please inform your waiter of any food allergies or dietary requirements you may have.