



### Starters

**Smoked Haddock Soufflé** £7.50  
twice baked and served with a lemon Hollandaise

<b>West Coast Mussels</b> with white wine, garlic and cream	<b>Starter</b> £7.75	<b>Main</b> £14.75
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**Crab Claw Bisque** £8.50  
with a rouille croûton

**Dunsyre Blue Cheese and Fig Tart** £6.50  
with walnut and balsamic

**Confit of Duck** £7.95  
filo rolled with sweet onion and pepper

### Fishermen's Catch

Crannog's culture, passion and energy focuses on bringing the freshest of seafood to our restaurant here on the Town Pier.

Our fish menu changes daily, so please take a look at the specials board for the up to date choice of superb dishes featuring a wide range of Scottish fruits of the sea.

### Main Courses

**Seared Salmon "Wellington"** £16.95  
with mushrooms, creamed leeks and smoked salmon potato scones

**Sole Fillets** £17.75  
rolled with crab and served with potato pancakes, braised fennel and a shellfish chowder

**Baked Hake** £15.95  
with vegetable ratatouille, herb mash and a roasted tomato and pepper sauce

**Venison Saddle** £19.95  
pan fried saddle with braised haunch, spiced red cabbage, tattie terrine and butternut purée

**Vegetarian** £14.50  
changes daily, please ask our staff

### Side Orders

basket of bread (1 basket is complimentary) £1.75 ;  
side salad £2.50 ; side of seasonal vegetables and sautéed potatoes £2.50

Please let us know if you suffer from any food allergies



### Desserts

<b>Apple and Pear Crumble</b> with cinnamon ice cream and flapjacks	£5.95
<b>Steamed Orange Pudding</b> with marmalade, Cointreau syrup and lemon mousse	£5.95
<b>Plum and Almond Tart</b> with mulled wine sorbet and blueberry purée	£6.50
<b>Caramelised Banana Pannacotta</b> with dark chocolate and pistachio mousse	£6.75
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<b>Scottish Cheese Platter</b> served with fruit, chutney and bannocks	£8.75

### Dessert Wine

<b>Château La Fleur des Pins</b>	<u>125ml</u>	<u>375ml</u>
Graves Supérieures, Bordeaux, France 2009 13.5%	£7.20	£19.95
Rich with tangy marmalade fruit, a wonderful wine to complement any dessert		

### Coffee & Tea

Freshly ground organic coffee with a sweet, nutty flavour  
Sourced from a number of small co-operatives around the world

<b>Freshly Ground / Decaf</b>	£2.25
<b>Espresso</b>	£2.25/£2.95
<b>Cappuccino</b>	£3.15
<b>Latté</b>	£3.15

A delightful selection of loose leaf tea, served 'as it should be', including White, Black, Fruit, Herbal and Green teas, each provided by Suki in its unique style £2.25

**Breakfast Tea; Earl Grey with Blue Flower; Chamomile; Peppermint; Green Tea Chinese Sencha; Apple Loves Mint; Mango Tango**

### Liqueur Coffee

<b>Gaelic Coffee</b> with local Ben Nevis whisky and double cream (25ml)	£5.25
<b>Liqueur Coffee</b> with a liqueur of your choice and double cream (25ml)	£5.25

### Liqueurs

Mrs Walker's Drumgray Highland Cream Liqueur 17% vol,  
Bramble Whisky Liqueur 23% vol, Drambuie 40% vol,  
Glayva 35% vol, Cointreau 40%, Grand Marnier 40%,  
Disaronno 28% vol, Tia Maria 20%, Crème de Menthe,  
Peach Schnapps, Bailey's Irish Cream, Crème de Cassis, Sambuca £3.50

All gratuities are shared amongst front of house and kitchen staff.  
None are retained by the company.