



### Starters

- Cullen Skink** £5.95  
chunky smoked haddock and potato soup finished with cream  
(Skink means broth or stock and Cullen is a fishing village in Banffshire)
- Seafood Terrine** £7.50  
medley of seafood with rocket salad and a yoghurt and lime dressing
- Marinated Rainbow Trout** £6.95  
saffron marinated rainbow trout with a samphire and rocket salad
- Dahl Fritters (v)** £4.95  
spiced lentil fritters served with a chilli and tomato chutney
- Pork Belly** £6.50  
roasted belly of pork with a chorizo bean cassoulet

**Steamed Mussels\*** Starter £6.75 Main £13.75  
rope grown mussels steamed in garlic, white wine, shallots and finished with cream  
\*subject to availability

**Smoked Salmon Parcels** Starter £7.50 Main £14.75  
smoked salmon and crayfish parcels served with a potato salad

### Fishermen's Catch

Crannog's culture, passion and energy focuses on bringing the freshest of seafood directly from the boats to our eating place here on the Pier.

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

### Main Courses

- Hake** £15.95  
baked hake fillet with a scallop mousse, served on braised leeks and oatmeal mash, with a bisque sauce
- Salmon en Croûte** £15.50  
salmon fillet and capers wrapped in filo pastry served with asparagus, an oak roast salmon potato cake and finished with a dill hollandaise
- Halibut** £19.50  
pan fried halibut fillet on sautéed savoy cabbage and pancetta, served with potato Dauphinoise and an Arran mustard cream sauce
- Scottish Ribeye** £19.95  
prime Aberdeen Angus ribeye steak, pan fried with haggis, potato scone, fine beans and a burgundy jus
- Vegetarian Dish of the Day** £13.75  
Changes daily, please ask our staff

#### Side orders

Basket of bread (1 basket is complimentary) £1.50;  
Side salad £2.95; Side of seasonal vegetables and sautéed potatoes £2.95

Please let us know if you suffer from any food allergies

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### Desserts

<b>Lemon Tart</b>	£5.50
lemon tart with basil, served with a lime and crème fraîche mousse	
<b>Chocolate Cake (n)</b>	£5.75
chocolate and almond cake served with a white chocolate sorbet and a red berry compôte	
<b>Cranachan Panacotta</b>	£5.75
panacotta dessert served with shortbread and a raspberry jelly	
<b>Apple Flan</b>	£5.75
filled with apple and frangipane, served with apple and raisin compôte and a Calvados vanilla cream	
<b>Date Pudding</b>	£5.95
sticky date pudding served with a butterscotch sauce and cinnamon ice cream	
<b>Scottish Cheeseboard</b>	£8.75
selection of local cheeses served with oatcakes, water biscuits and an apple chutney	

### Dessert Wine

<b>Château Le Fleur des Pins</b>	125ml	375ml
Graves Supérieures, Bordeaux, France 2008 13.5%	£6.95	£19.50
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>	£1.95
<b>Espresso</b>	£1.95/£3.75
<b>Cappuccino</b>	£2.95
<b>Latté</b>	£2.95

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 £1.95

**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)	£4.95
<b>Liqueur Coffee</b> with a liqueur of your choice and double cream (25ml)	£4.95

### Liqueurs

Mrs Walker's Drumgray Highland Cream Liqueur 17% vol,	
Bramble Whisky Liqueur 23% vol, Drambuie 40% vol,	
Glavya 35% vol, Cointreau 40%, Grand Marnier 40%,	
Disaranno 28% vol, Tia Maria 20%, Crème de Menthe,	
Peach Schnapps, Bayley's Irish Cream, Crème de Cassis, Sambuca	£2.95

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