



Starters

Crab Claw Bisque served with a rouille crouton	£8.50
Breaded Hake Fillet with braised puy lentils and shallot purée	£7.95
Ardshealach Smoked Salmon hot and cold smoked with dill cream and salsa verde	£8.95
Mushroom Soufflé twice baked and served with Gruyère cream	£6.95
Roasted Pork Belly served with spiced red cabbage and cider jus	£7.50
West Coast Mussels Steamed with white wine, garlic and cream	Starter £8.75 Main £16.95

Fishermen's Catch

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.

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

Main Courses

Plaice Fillet Rolled with Gravadlax served with parsley mash and a shellfish fricassée	£17.95
Monkfish and Salmon poached with leeks, spinach and saffron cream and served with clapshot	£19.95
Baked Cod Fillet with vegetable bouillabaisse and a potato fondant	£17.50
Scottish Rib-Eye Steak with Dauphinoise potato, stuffed mushroom, tomato and a choice of Béarnaise or Peppercorn sauce	£21.95
Vegetarian please ask staff about today's choice	£14.95

Side Dishes £2.95

**Braised red cabbage • Roasted sweet potato and celeriac
Sautéed potatoes**

Extra Bread £1.95 (First basket is complimentary)

Please inform our staff of any allergies you may have
and we will do our best to meet your requirements



Desserts

Blueberry Cranachan with Lochaber honey flapjack	£6.50
Apple and Bramble Crumble with hazelnuts and served with cinnamon ice cream	£6.95
Dark Chocolate Torte on a date base and served with a passion fruit curd	£6.95
Trio of Ice Cream vanilla, cinnamon and caramel	£5.95

Scottish Cheese Board Tain Truckle, Blue Murder and Black Crowdie served with fruit and bannocks	£8.95
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Anniversary Wine

Crannog 25th Anniversary Wine	£5.95	£23.50
Sauvignon Blanc Rioja 25 th Anniversary, Bodegas Altanza, Spain 2013 13% vol A new style of Rioja Blanco made with 100% Sauvignon Blanc, exhibiting superb greengage and gooseberry fruit with a very fresh finish		

Coffee & Tea

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

Freshly Ground / Decaffeinated	£2.95
Espresso	£2.75/£3.50
Cappuccino	£3.50
Latte	£3.50
Extra Shot	£1.00
Hot Chocolate	£3.50

A delightful selection of loose leaf tea by Suki £2.95

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

Liqueur Coffee

Gaelic Coffee with local Ben Nevis whisky and double cream	£5.95
Liqueur Coffee with a liqueur of your choice and double cream	£6.50

Liqueurs

Highland Cream Liqueur, Brammle Whisky Liqueur, Drambuie, Glayva, Cointreau, Grand Marnier, Disaronno, Tia Maria, Crème de Menthe, Peach Schnapps, Bailey's Irish Cream, Crème de Cassis, Sambuca	£3.95
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All gratuities are shared amongst front of house and kitchen staff.
None are retained by the company.