



## Starters

<b>Cullen Skink</b>	£7.95
smoked haddock chowder with potato finished with cream and served with a bannock	
<b>Mallaig Crab &amp; Spinach Tart</b>	£7.50
with crab emulsion and avocado mousse	
<b>Ardshealach Salmon</b>	£8.95
hot and cold smoked salmon and gravadlax with lemon cream and salsa verde	
<b>Game Terrine</b>	£7.95
with spiced pear chutney and pickled walnuts	
<b>Vegetable Spring Rolls</b>	£6.50
with tomato and chilli salsa	
<b>West Coast Mussels</b>	<b>Starter</b> £8.75 <b>Main</b> £16.95
steamed with white wine and garlic cream or tomato and chilli	

## 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 and other local sourced delicacies.

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

## Main Courses

<b>Rolled Plaice with Salmon Mousse</b>	£17.50
served with new potatoes and a spring vegetable broth	
<b>Hake Fillet with Pistachio Crust</b>	£17.95
served with roasted sweet potato mash, asparagus and lemon hollandaise	
<b>Seared Peppered Salmon</b>	£16.95
with sautéed spring greens, potato fondant and sage butter	
<b>Scotch Lamb Saddle with Mint Pesto</b>	£19.95
with rosemary potato rosti, vine tomatoes and buttered kale	
<b>Vegetarian</b>	£14.95
please ask for today's options	

**Side Dishes** £2.95

**Sautéed Potatoes • Minted Spring Greens  
Dressed Mixed Salad**

**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

<b>Date &amp; Banana Pudding</b> with butterscotch sauce and cinnamon ice cream	£6.95
<b>Lemon &amp; Almond Tart</b> with amaretti crust and lime mousse	£6.95
<b>Rhubarb &amp; Apple Crumble</b> with hazelnuts, vanilla ice cream and ginger shortbread	£6.95
<b>Trio of Ice Cream</b> vanilla, caramel and cinnamon	£5.95
<b>Affogato</b> vanilla ice cream with an Espresso shot Add a liqueur of your choice	£3.95 +£3.95
<b>Scottish Cheese Platter</b> Tain Truckle, Blue Murder and Black Crowdie served with fruit and biscuits	£8.95

## Anniversary Wine

<b>Crannog 25<sup>th</sup> Anniversary Wine</b>	£6.15	£24.50
Sauvignon Blanc Rioja 25 <sup>th</sup> 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

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

A delightful selection of loose leaf tea by Suki £2.95

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

## Liqueur Coffee

<b>Gaelic Coffee</b> with local Ben Nevis whisky and double cream	£5.95
<b>Liqueur Coffee</b> 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.