

## Starters

<b>Cullen Skink</b> smoked haddock chowder with onion, potato and cream	7.95
<b>Marinated Sea Trout</b> with fennel slaw and pomegranate	7.50
<b>Ardshealach Hot &amp; Cold Smoked Salmon</b> with horseradish, watercress and radish	8.95
<b>Haggis Croquettes</b> with shallot purée and picked vegetables	6.75
<b>Brie &amp; Beetroot Pie</b> with pea shoot salad and walnuts	6.50

### West Coast Mussels

steamed with white wine, garlic and cream  
Starter 8.95 Main 16.95

### Loch Creran Oysters

with shallot vinegar  
4 Shells 8.95 8 Shells 15.95

## Main Courses

<b>Seared Salmon</b> with spring greens, potato fondant and shellfish bisque	17.95
<b>Herb Topped Hake Fillet</b> with roasted sweet potato, asparagus and pepper pesto	18.95
<b>Rolled Sole Fillets</b> with spinach, seaweed mash and sweetcorn purée	18.50
<b>Saddle &amp; Shoulder of Lamb</b> with minted broad beans, courgettes and a rosemary rosti	23.95
<b>Vegetarian Dish of the Day</b> please ask for today's option	15.50

## Side Dishes

**Rocket, pea shoot and pomegranate salad** 2.95  
**Sautéed 'Skin On' New Potatoes** 2.95  
**Warm Fine Bean, Shallot and Almond Salad** 2.95  
**Kale and Savoy Cabbage with Pancetta** 2.95  
**Extra Bread** 1.95 (First basket is complimentary)

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

## Desserts

<b>Dark Chocolate Tart</b> with honeycomb and an orange sorbet	7.95
<b>Rhubarb Cranachan</b> with Ben Nevis whisky and ginger shortbread	6.50
<b>Pistachio &amp; Almond Cake</b> with granola and vanilla ice cream	6.95
<b>Cheese Board</b> Blue Murder, Black Crowdie and Tain Truckle with fruit and biscuits	8.95

## Anniversary Wine

**Crannog 25<sup>th</sup> Anniversary Wine** 5.90 7.15 27.95  
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

**Breakfast Tea; Earl Grey with Blue Flower;  
Chamomile; Peppermint; Green Tea African;  
Apple Loves Mint; Mango Tango** 2.95

## 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

Bramble 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

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

# SPECIAL LUNCH

£14.95 for two courses  
£18.95 for three courses

FINE WINES  
by  
L'art du Vin,  
Edinburgh

ART  
by  
A. Smyth

# EVENING BLACKBOARD SPECIALS

Enjoy one of our fishermen's catch dishes,  
such as langoustines, lobster, halibut,  
bass, turbot

## OPENING TIMES

Lunch 12-2.30pm Dinner from 6pm

Tel 01397 705589 • [info@crannog.net](mailto:info@crannog.net)