

Starters

Crab, Leek and Gruyère Tart with pea shoots	8.50
Cullen Skink smoked haddock chowder with onion, potato and cream	7.95
Roquefort & Tomato Spring Rolls with fennel salad	6.95
Duo of Ardshealach Hot & Cold Smoked Salmon with dill crème fraîche and avocado purée	9.75
Potted Ham Hough with crisp bread and pickled vegetables	6.95

West Coast Mussels

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

Loch Creran Oysters

with shallot vinegar
4 Shells 8.95 8 Shells 15.95

Main Courses

Peppered Salmon Fillet with crushed potatoes, lemon courgettes and sauce vierge	17.95
Almond Crusted Hake Fillet with roast sweet potato, asparagus, pistachio and spinach pesto	19.50
Pan Seared Lamb Saddle with aubergine, vine tomatoes, date cous cous, rosemary and caper dressing	23.75
Fillets of Sole Rolled with Gravavlax with spring onion mash and chestnut mushroom cream	18.95
Spinach, Wild Mushroom & Tomato Lasagne with rocket salad and garlic ciabatta	15.50

Side Dishes 2.95

Tomato, Red Onion & Pistachio Salad
Steamed Spring Greens
Salt Baked Potatoes
Sautéed New Potatoes
Green Leaf Salad

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

Desserts

Pineapple Upside-down Cake with cardamom ice cream	6.50
Dark Chocolate Tart with mango sorbet, passion fruit coulis and granola	7.50
Cranachan Cheesecake with raspberries, honey, whisky and oats	6.50
Vanilla Ice Cream with butterscotch sauce	5.50
Cheese & Biscuits Scottish cheese board with fruit and biscuits	8.95

Anniversary Wine

Crannog 25th Anniversary Wine 5.90 7.15 27.95
Sauvignon Blanc Rioja 25th 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
**Breakfast Tea; Earl Grey with Blue Flower;
Chamomile; Peppermint; Green Tea African;
Apple Loves Mint; Mango Tango** 2.95

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

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

£15.95 for two courses

£18.95 for three courses

FINE WINES
by
L'art du Vin,
Edinburgh

ART
by
A. Smyth

TODAY'S SPECIALS

We work closely with local suppliers to
provide the freshest of Scottish fish, so
our specials board is updated daily with
the best seafood available that day! As
well as our main menu, we often have
langoustines, lobsters, scallops, halibut,
monkfish and more. Come inside for a
look at today's offerings!

OPENING TIMES

Lunch 12-2.30pm Dinner from 6pm

Tel 01397 705589 • info@crannog.net

www.crannog.net

