

Starters

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| Cullen Skink smoked haddock and potato chowder, finished with cream | 7.95 |
| Islay King Scallops with fennel and celeriac rémoulade | 9.95 |
| Hot & Cold Smoked Ardshealach Salmon with herb salad and a dill and grain mustard crème fraîche | 9.50 |
| Twice Baked Cheese Soufflé with chive cream and crisp leeks | 6.50 |
| Ham Hough & Haggis Croquette with oatmeal, pea purée and beetroot slaw | 6.95 |

West Coast Mussels

steamed in a garlic and white wine cream
Starter 8.75 Main 16.95

Loch Creran Oysters

with shallot vinegar
4 Shells 8.50 8 Shells 15.50 16 Shells 27.50

Main Courses

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| Nut Crusted Hake Fillet with roasted sweet potato, red pepper salsa and sun dried tomato pesto | 18.50 |
| Pan Fried Shetland Salmon Fillet with a crab potato cake, leeks, spinach and a champagne cream | 17.50 |
| Plaice Fillets Rolled with Gravdax with parsley mash, asparagus and lemon hollandaise | 17.95 |
| Lobster with steamed mussels, garlic and samphire butter | half 21.95 whole 39.95 |
| Scottish Rib of Beef with potato fondant, wild mushrooms, haggis and a pepper sauce | 22.95 |
| Vegetarian Dish of the Day please ask for today's option | 14.95 |

Side Dishes

Crannog's 'skin on' New Potatoes 2.95
Pea Shoot & Pomegranate Salad 2.95
Asparagus Hollandaise 3.95
Steamed Kale with Hazelnut Butter 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

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| Lemon & Almond Cake with lime mousse, orange syrup and a poppy seed tuile | 6.95 |
| Seriously Dark Chocolate & Raspberry Ganache Tart with white chocolate sorbet | 7.95 |
| Honeycomb Cranachan with Ben Nevis whisky, raspberries and flapjack | 6.50 |
| Trio of Ice Cream & Sorbet white chocolate sorbet with vanilla and raspberry ice creams | 5.95 |
| Scottish Cheese Board Tain Truckle, Blue Murder and Black Crowdie served with fruit and biscuits | 8.95 |

Anniversary Wine

Crannog 25th Anniversary Wine 5.40 6.40 25.50
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

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| 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 African; Apple Loves Mint; Mango Tango | |

Liqueur Coffee

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| 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, 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

www.crannog.net

