



## Starters

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

<b>Plaice Fillet Rolled with Gravdax</b> served with parsley mash and a shellfish fricassée	£17.95
<b>Monkfish and Salmon</b> poached with leeks, spinach and saffron cream and served with clapshot	£19.95
<b>Baked Cod Fillet</b> with vegetable bouillabaisse and a potato fondant	£17.50
<b>Scottish Rib-Eye Steak</b> with Dauphinoise potato, stuffed mushroom, tomato and a choice of Béarnaise or Peppercorn sauce	£21.95
<b>Vegetarian</b> 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

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

<b>Scottish Cheese Board</b> Tain Truckle, Blue Murder and Black Crowdie served with fruit and bannocks	£8.95
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## Anniversary Wine

**Crannog 25<sup>th</sup> Anniversary Wine**                      Glass £6.15    Bottle £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 Chinese Sencha; 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

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