

Starters

Cullen Skink smoked haddock chowder with onion, potato and cream	7.95
Confit Duck Leg Terrine with plum chutney and crisp bread	7.50
Spiced Lentil & Red Pepper Croquettes with chilli jam	Starter 5.95 Main 13.50
Crab & Leek Tart with red cabbage and apple slaw	Starter 6.95 Main 14.50
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

Roast Fillet of Hake with a wild mushroom, spinach and parmesan risotto	18.95
Pan Seared Salmon Fillet with sweet potato mash, rocket and pumpkin seed pesto	17.95
Pancetta Wrapped Monkfish with tarragon mash, buttered kale, and a mussel and saffron cream	21.50
Pan Fried Saddle & Braised Haunch of Venison with sautéed potatoes, carrot and cardamom purée and savoy cabbage	22.95
Spiced Butternut & Red Onion Tart with salt baked potatoes and apricot relish	15.50

Side Dishes

Braised red cabbage	2.95
Roasted butternut and celeriac	2.95
Sautéed new potatoes	2.95
Salt baked potatoes	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

Walnut, Almond & Honey Cake with vanilla ice cream and salted caramel	6.95
Dark Chocolate & Cherry Tart with cherry sorbet	7.50
Pear Tart Tatin with cardamom ice cream	5.95
Trio of Homemade Ice-cream & Sorbet vanilla, cardamom and cherry	5.50
Cheese Board selection of Scottish cheese with fruit and biscuits	8.95

Anniversary Wine

Crannog 25th Anniversary Wine	5.90	7.15	27.95
Sauvignon Blanc Rioja 25 th 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
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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
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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

EVENING BLACKBOARD SPECIALS

Enjoy one of our fishermen's catch dishes, such as langoustines, lobster, halibut, scallops, monkfish

OPENING TIMES

Lunch 12-2.30pm Dinner from 6pm

Tel 01397 705589 • info@crannog.net

www.crannog.net

