

Starters

Crab Cake with fennel, cucumber and wasabi mayonnaise	7.50
Cullen Skink smoked haddock chowder with onion, potato and cream	7.95
Lightly Smoked Duck Breast with orange, radicchio, coriander and radish salad	8.25
Ardshealach Smokehouse Selection with grain mustard dressing	9.75
Butternut Squash, Pear & Gorgonzola Tart with red pepper coulis and cauliflower purée	6.95

West Coast Mussels

steamed with white wine, garlic and cream **or**
tomato and chilli sauce

Starter 8.95 Main 16.95

Loch Creran Oysters

with shallot vinegar

4 Shells 8.95 8 Shells 15.95

Crannog Bouillabaisse

with rouille croûton

Starter 9.50 Main 18.95

Main Courses

Herb Crusted Hake Fillet with Provençale vegetables, potato fondant and a basil and walnut pesto	19.50
Salmon en Croûte with sautéed potatoes, fine beans and Bearnaise sauce	17.95
Parmesan Crumbed Plaice Fillet on a mixed bean, smoked bacon and thyme cassoulet	16.25
Pan Seared Ribeye Steak with dauphinoise potatoes, parmesan roasted baby leeks and pepper sauce	24.50
Vegetable Tempura with roasted red pepper polenta, sesame dressing and chilli jam	15.50

Side Dishes 2.95

Winter Greens with Walnut Butter
Boiled Baby Potatoes with Dill & Lemon
Fine Beans with Smoked Bacon
Garlic Ciabatta
Sautéed New Potatoes
Mixed Leaf Salad with Honey Dressing
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

Raspberry Trifle with toasted pistachios	6.95
Chocolate Tart with gin sorbet and blackberries	7.95
Sticky Date Pudding with vanilla ice cream and butterscotch sauce	6.75
Vanilla Ice Cream with dark chocolate and orange sauce	6.75
Scottish Cheese Board with chutney and oatcakes	8.95

Anniversary Wine

Crannog 25th Anniversary Wine	5.95	7.30	28.50
Sauvignon Blanc Rioja 25 th Anniversary, Bodegas Altanza, Spain 2016/17 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**

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

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

ARTWORK
BY
LOCAL ARTISTS

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

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