STARTERS
Soup of the evening £6.00
Served with local bread
Battered King Prawns £9.25
Served with garlic mayonnaise
Chicken Liver Pate £8.00
Served with apple and ginger relish and oatcakes
Burrata salad (v) £7.50
Glazed figs, pomegranate seeds with fig and balsamic dressing
Indian Spiced Beetroot Falafels (vg) £7.00
Served with rocket, tomato, mango and toasted flatbread
Garlic Bread (v) £5.95

HOT OF THE GRILL
All grills are served with a choice of potato, side dish and a sauce
Sirloin steak (8oz) £32.50
Ribeye steak (8oz) £29.50
Chateaubriand (16oz) £78.00 (made for sharing)
Fillet steak (8oz) £40.00
Sea trout fillet with béarnaise sauce £17.95
Surf and turf £7.50
Add grilled prawns coated in garlic butter to any steak
Pan fried cauliflower steak (vg) £15.25
Served with salsa Verdi and toasted almonds
Potato
Jacket with sour cream
Chunky chips
Thin American fries
New potato

SAUCES
Peppercorn
Blue cheese (v)
Red wine jus
Chimichurri (vg)
Drambuie and wholegrain mustard
Béarnaise

SIDE DISH
Medley of vegetables (baby corn, and fine beans)
Salad tossed with honey mustard dressing

MAIN COURSES
Battered north sea haddock £16.95
Served with chunky chips, peas and our own tartare sauce
Linguini pasta provencale (v) £13.25
Served with green onion, courgette and basil
Highland Caesar salad £12.50
Parmesan shavings, anchovies and garlic croutons
Add extra toppings
Grilled goat cheese & caramelised walnuts £2.50
Grilled chicken breast £5.95
Craigendarroch burger £17.65
Steak burger on a brioche bun, topped with mature cheddar and bacon, served with thin American Fries and tomato salsa
Plant based burger (vg) £14.95
Served with tomato salsa, flat cap mushroom and served with thin American fries

(v) Vegetarian     (vg) Vegan
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DESSERT

Affogato £7.50
With whisky ice cream, espresso coffee, hazelnut and white chocolate cookie

Tangerine Pavlova £7.50
With tangerine curd, vanilla ice cream and crystallised ginger

Toffee filled churros £7.25
With chocolate ganache and vanilla ice cream

Bitter chocolate brownie (M) £7.25
With dark chocolate sauce and caramel ripple ice cream

Scottish cheese board £12.00
Selection of 3 cheeses with oat cakes, biscuits and chutney

Ice cream & sorbet selection (2 scoops) £6.00

Sorbet Raspberry | Mango | Lemon
Ice cream Vanilla | Chocolate | Strawberry

PERFECT PAIRINGS

LIQUEUR COFFEE (25ml) £7.95
Gaelic coffee - Famous Grouse Whisky
Irish coffee - Jameson’s whisky
Baileys coffee
Italian coffee - Amaretto
French coffee - Brandy Martell VS cognac
Mexican coffee - Jose Cuervo Gold tequila
Calyposo coffee - Tia Maria

DESSERT WINE (37.5cl bottle)
Torreon De Paredes Sweet Raquel, Valle De Rengo, Chile £28.90
A sweetly refined late harvest GewurtzTraminer with a fresh finish; showing candied orange and honey notes

COGNAC (25ml)
Martell VS, France 40% £4.50
Martell VSOP, France 40% £5.25

PORT & SHERRY (50ml)
Kopke Fine Tawny Port, Portugal £5.70
Kopke Late Bottle Vintage Port (2016), Portugal £5.90
Tio Pepe Sherry £4.10
Croft Original Sherry £3.90
Bristol Cream Sherry £3.60

LIQUEURS
Haroosh, Scotland (50ml) £9.10
A small batch whisky, honey and bramble liqueur distilled in the heart of Royal Deeside.

Baileys (50ml) £5.30
Cointreau (25ml) £4.00
Drambuie (25ml) £4.00
Glayva (25ml) £4.00
Tia Maria (25ml) £4.00

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