


FOR SHARING - BREAD AND OLIVES		-THE RESTAURANT-		MAIN COURSES			
<p>BALMORAL BREAD Served with butter £1.95 Per Person</p> <p>MARINATED OLIVES In herbs and olive oil £1.95 Per Person</p>		<p>THE CRAIGHAAR HOTEL</p> <p>OPENING HOURS MONDAY – SATURDAY Lunch 12.00 – 2.00pm Dinner 5.30 – 10.00pm</p> <p>SUNDAYS 12.00 – 6.30pm Sunday Menu Dinner 6.30 – 10.00pm</p>		<p>BATTERED FRESH NORTH SEA HADDOCK Served with Chef's own hand cut thick chips and a side of tartare sauce £14.00</p> <p>ROASTED BBQ CHICKEN BREAST Sweet bourbon glazed BBQ chicken breast served with a sweetcorn fritter, coleslaw, salad and chunky chips £15.95</p> <p>MEDALLIONS OF FILLET STEAK [GF] Pan-fried fillet steak medallions with a red wine and port jus, topped with chilli jam and brie cheese, served with buttered asparagus tips and sweet potato fries £26.95</p> <p>COURGETTE AND MIXED MUSHROOM STROGANOFF [V] Served on pappardelle pasta with garlic bread £12.95</p> <p>CRAIGHAAR REUBEN SANDWICH Cured, slow-cooked beef, smoked cheese, sauerkraut and spicy Thousand Island Dressing, served hot in toasted bloomer bread with side salad and skinny fries £14.95</p> <p>PAN FRIED COD FILLET [GF] Served with a parsnip purée, sautéed wild mushrooms and pomegranate seeds, accompanied with Chef's selection of vegetables and potatoes £17.95</p> <p>VEGETABLE LASAGNE [V] Layers of pasta and vegetable ratatouille, topped with a mature cheddar cheese sauce and glazed with parmesan cheese, served with side salad and garlic ciabatta bread £13.95</p>		<p>ROAST RUMP OF LAMB WITH A MINTED REDCURRANT JUS [GF] Served on a spring onion mash with roasted winter vegetables £16.95</p> <p>GRILLED PORK CHOPS WITH GRILLED TOMATO, FLATCAP MUSHROOM AND APPLE SAUCE [GF] Served with thyme roasted potato cubes £15.95</p> <p>BUTTERNUT SQUASH AND BUFFALO MOZZARELLA RISOTTO [V] [GF] A classic risotto served with a crisp tuile biscuit £14.95</p> <p>SPAGHETTI CARBONARA Classic Italian pasta dish with pancetta, mushrooms, cream, egg, garlic, onions and parmesan cheese, served with garlic bread £13.95</p> <p>STEAK FRITES [GF] Garlic marinated 8oz ribeye steak, cooked to your liking, served with peri-peri salted fries, coleslaw and parsley butter £19.95</p> <p>CLASSIC CHICKEN CAESAR SALAD [GF] Chicken, crispy bacon, croutons and olives, with shaved Parmesan and Caesar dressing (Gluten Free without the croutons) £13.95</p> <p>HERITAGE BEETROOT, GOATS CHEESE AND WALNUT SALAD [V] [GF] A crisp salad drizzled with a honey truffle dressing £13.95</p>	
STARTERS				DINNER MENU			
<p>STORNOWAY BLACK PUDDING SCOTCH EGG A boiled egg wrapped in Stornoway black pudding coated in breadcrumbs and fried, served with a malt whisky cream sauce £7.50</p> <p>SEAFOOD POT Salmon, smoked haddock, mussels and prawns bound in thermidor sauce, topped with a pastry lid £7.95</p> <p>GOATS CHEESE, PARMA HAM AND SUNDRIED TOMATO BRUSCHETTA [GF] Drizzled with olive oil £6.95</p> <p>SEARED KING SCALLOPS [GF] Cooked in orange butter and served on a bed of chorizo risotto £8.95</p>		<p>SAUTÉED PEPPERED MUSHROOMS [V] [GF] Mushrooms cooked in a creamy, garlicky peppercorn sauce served on a toasted English muffin (Gluten free bread available, please ask when ordering) £6.00</p> <p>DUCK TERRINE [GF] Served with a cherry compote and toasted ciabatta (Gluten free without the ciabatta) £6.90</p> <p>ROASTED PEPPERS AND FETA CHEESE SALAD [V] [GF] Chilled sweet glazed oven roasted mixed peppers, served with feta cheese and salad, drizzled with lemon oil and vintage balsamic glaze £5.95</p> <p>CRAYFISH, AVOCADO AND MANGO COCKTAIL [GF] Bound with a coriander, soya and sweet chilli dressing £6.50</p>		<p>ABOUT OUR BEEF We like to offer a varied selection of the choicest cuts. Our beef is selected and produced by McWilliams of Aberdeen; from cattle which are sourced from UK farms, where the animals are reared naturally, outdoors; and fed on a natural grass based diet. Once the beef has been selected, it is carefully matured using traditional methods to bring out the tenderness; this deepens the flavours and takes from 21 to 35 days depending on the cut.</p> <p></p> <p>[V] Vegetarian [GF] Gluten Free</p>		<p>FROM THE CHARGRILL – CLASSIC STEAKS</p> <p>6 OZ. FILLET STEAK (170 gms) £24.95</p> <p>8 OZ. RIBEYE STEAK (225 gms) £19.95</p> <p>8 OZ. SIRLOIN STEAK (225 gms) £21.95</p> <p><i>All the above steaks are cooked to order; and are served with your choice of Hand Cut Chips/ Baked Potato/ Fully Loaded Baked Potato (With Sour Cream, Bacon Bits and Grated Cheese) included; Please specify at time of ordering</i></p> <p>STEAK ADD ONS... Traditional Gami £2.95 - Mushroom, Tomato and Onion Rings Sauces £2.95 - Pepper [GF] • Diane • Port and Stilton [GF] • Drambuie and Grain Mustard • Garlic Butter [GF]</p>	
<p>FRESHLY PREPARED SOUP OF THE DAY £4.75</p> <p><i>Both our soups are served with Balmoral bread, delivered fresh from local firm Chalmers of Bucksburn (Gluten free bread available, please ask when ordering)</i></p>		<p>CHICKEN, POTATO AND SWEETCORN CHOWDER Served with a rustic seeded bread roll £4.95</p>		<p>CREATE YOUR OWN BURGER</p> <p>FINEST STEAK BURGER £13.95 Served in a toasted brioche bun with shoestring fries and a side of tomato relish Add your own toppings for £1.00 each</p> <p>Choose From { Cheese: Cheddar • Blue • Smoked • Monterey Jack • Brie Chilli Beef • Bourbon BBQ Sauce • Caramelized Onions • Fried Egg • Onion Rings • Bacon</p>			
SIDES							
<p>Traditional French Fries £2.45</p> <p>Thick Hand Cut Chips £2.45</p> <p>Battered Onion Rings £2.45</p> <p>Selection of Vegetables £2.45</p> <p>New Potatoes £2.45</p>		<p>Garlic Ciabatta £2.95</p> <p>Vegetables and Potatoes £2.95</p> <p>Baked Potato £2.95</p> <p>Fully Loaded Baked Potato £3.25 <i>With sour cream, bacon bits and grated cheese</i></p>					



PUDDINGS

We hope that something from our list will tempt your taste buds.

After dinner, you can enjoy coffee and fudge in the Club Lounge and relax with a post drink from our special selection.

Special Sweet of the Day **£ Changes Daily**

Craighaar Sticky Toffee Pudding **£5.95**

Made to our traditional recipe, served with toffee sauce and topped with crème fraîche.

Tiramacsu **£6.50**

Traditional Italian dessert with a Highland twist, flavoured with malt whisky and coffee, dusted with cocoa.

Creamy Rice Pudding [GF] **£6.50**

Warm rice pudding served with a swirl of maple syrup flavoured with cinnamon.

Spiced Pear and Cherry Crumble **£6.50**

Chef's own spiced pear and cherry crumble served warm with custard sauce.

Florida Key Lime Pie **£6.95**

Served with coconut ice cream with caramel pieces.

PUDDINGS

Pot Au Chocolat [GF] **£6.50**

Rich dark chocolate mousse served with a peanut butter ice cream, topped with salted caramel sauce.

Trio of Ice Cream or Sorbet [GF] **£6.50**

Served in a freshly made brandy basket.

Vanilla - Strawberry - Toffee Ripple - Chocolate - White Chocolate

Champagne - Orange - Mango - Blackcurrant - Kiwi

[GF] Please ask at time of ordering for gluten free.

We will serve in a sundae glass without the brandy basket.

Selection of Scottish Cheeses [GF] **£8.50**

Served with crackers, chutney, celery, apple and grapes

Caboc – Double cream cheese rolled in pinhead oatmeal.

Howgate Brie – Artisan farmhouse cheese, originally from Howgate in Edinburgh but now produced in Dundee.

Strathdon Blue – A luscious blue from the Highland Fine Cheeses of Tain.

Gruth Dhu – Black crowdie double cream cheese, rolled in peppercorns.

Highland Chief Cheddar – Handmade Scottish cheese from Inverloch Cheeses, flavoured with single malt whisky.

[GF] Please ask at time of ordering for gluten free.

We will serve with gluten free crackers and without the Caboc and Gruth Dhu.

THE CRAIGHAAR HOTEL

Dinner Menu



COFFEE

Freshly Brewed Coffee and Fudge £2.65

Espresso £2.45

Short Strong Black Coffee.

Espresso Macchiato £2.55

Espresso with a Dash of Milk.

Espresso Ristretto £2.45

Very Short Espresso.

Espresso Doppio £2.65

Double Measure of Coffee.

Americano £2.45

Espresso Topped with Water.

Cappuccino £2.70

Espresso with Steamed Milk

Mochaccino £2.80

Cappuccino with Sweetbird™ chocolate flavoured syrup

Café Latte £2.70

Espresso with Steamed Milk, Topped with Froth.

Latte Caldo £1.70

Hot Milk.

Cioccolato Caldo £2.80

Hot Chocolate.

LIQUEUR COFFEE

French ~ **Cointreau** £5.95

Caribbean ~ **Dark Rum** £5.95

St Patrick's ~ **Bailey's** £5.95

Gaelic ~ **Grouse** £5.95

Irish ~ **Jameson** £5.95

American ~ **Jack Daniels** £5.95

Calypso ~ **Tia Maria** £5.95

TEA

Selection of Twinings™ Teas £2.65

Served with Fudge.

Please Ask Your Server for Our Selection of Fruit and Herbal Infusions.