

FOR SHARING - BREAD AND OLIVES

BALMORAL BREAD
Served with butter
£1.95 Per Person

MARINATED OLIVES
In herbs and olive oil
£1.95 Per Person

STARTERS

TIAN OF BLACK PUDDING
Stornoway black pudding with bubble and squeak, soft poached egg, crispy pancetta and a Drambuie mustard sauce
£7.95

SAUTÉED PEPPERED MUSHROOMS [M] [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

SEAFOOD POT
Salmon, smoked haddock, mussels and prawns bound in thermidor sauce, topped with a pastry lid
£7.50

GAME TERRINE [GF]
Served with pear chutney and cocktail oatcakes (Gluten free without the oatcakes)
£6.50

GOATS CHEESE, PARMA HAM AND SUNDRIED TOMATO BRUSCHETTA [GF]
Drizzled with olive oil
£6.95

ROASTED PEPPERS AND FETA CHEESE SALAD [M] [GF]
Chilled sweet glazed oven roasted mixed peppers, served with feta cheese and salad, drizzled with lemon oil and vintage balsamic glaze
£5.85

GRILLED MONKFISH CHEEKS WITH A LIME AND COCONUT DRIZZLE [GF]
Served with a small pine nut salad
£6.50

CRAYFISH, AVOCADO AND MANGO COCKTAIL [GF]
Bound with a coriander, soya and sweet chilli dressing
£6.50

FRESHLY PREPARED SOUP OF THE DAY
£4.50

CULLEN SKINK
A traditional creamy Scottish soup made with potato, smoked haddock and onion
£4.95

Both our soups are served with Balmoral bread, delivered fresh from local firm Chalmers of Bucksburn (Gluten free bread available, please ask when ordering)

SIDES

Traditional French Fries	£2.45	Garlic Ciabatta	£2.95
Thick Hand Cut Chips	£2.45	Vegetables and Potatoes	£2.95
Battered Onion Rings	£2.45	Baked Potato	£2.95
Selection of Vegetables	£2.45	Fully Loaded Baked Potato	£3.25
New Potatoes	£2.45	With sour cream, bacon bits and grated cheese	

-THE RESTAURANT-
THE CRAIGHAAR HOTEL

OPENING HOURS

MONDAY – SATURDAY

Lunch 12.00 – 2.00pm
Dinner 5.30 – 10.00pm

SUNDAYS

12.00 – 6.30pm Sunday Menu
Dinner 6.30 – 10.00pm

DINNER MENU

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.



[M] Vegetarian [GF] Gluten Free

MAIN COURSES

BATTERED FRESH NORTH SEA HADDOCK
Served with Chef's own hand cut thick chips and a side of tartare sauce
£12.95

ROASTED BBQ CHICKEN BREAST
Sweet bourbon glazed BBQ chicken breast served with a sweetcorn fritter, coleslaw, salad and chunky chips
£14.95

FILLET Tournedos in Madeira Sauce
Pan fried centre cut 6oz prime fillet steak, served with pâté on a bread crouton with a Madeira sauce, and a selection of vegetables and potatoes
£26.95

COURGETTE AND MIXED MUSHROOM STROGANOFF [M]
Served on pappardelle pasta with garlic bread
£11.95

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

GRILLED FILLET OF SEA BASS [GF]
Grilled fillet of sea bass served on crushed baby potatoes with a lemon and dill creamy sauce and buttered sugar snap peas
£17.95

ABERDEENSHIRE SMOKED CHEESE MACARONI
Topped with black pudding chunks and drizzled truffle oil, served with garlic ciabatta
£14.95

ROAST RUMP OF LAMB WITH A MINTED REDCURRANT JUS [GF]
Served on a spring onion mash with roasted winter vegetables
£15.95

GRILLED PORK CHOPS WITH GRILLED TOMATO, FLATCAP MUSHROOM AND APPLE SAUCE [GF]
Served with thyme roasted potato cubes
£14.95

WILD MUSHROOM RISOTTO PRIMAVERA [M] [GF]
Classic Italian wild mushroom, asparagus and pea risotto, topped with parmesan shavings and a crisp tuile biscuit
£13.95

TURKEY AND BACON MEATBALLS
Meatballs served with a tomato, garlic and fresh basil sauce on a bed of spaghetti, topped with fresh Parmesan cheese shavings
£14.95

STEAK FRITES [GF]
Garlic marinated 8oz ribeye steak, cooked to your liking, served with peri-peri salted fries, coleslaw and parsley butter
£18.95

CLASSIC CHICKEN CAESAR SALAD [GF]
Chicken, crispy bacon, croutons and olives, with shaved Parmesan and Caesar dressing (Gluten Free without the croutons)
£13.95

POACHED SHETLAND SALMON SALAD [GF]
Poached salmon with crispy salad leaves, peppers, tomatoes, cucumbers and red onions served with new potatoes then drizzled with a lemon and dill mayonnaise
£13.95

FROM THE CHARGRILL – CLASSIC STEAKS

6 OZ. FILLET STEAK (170 gms) £24.95	8 OZ. RIBEYE STEAK (225 gms) £19.95	8 OZ. SIRLOIN STEAK (225 gms) £19.95
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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

STEAK ADD ONS...

Traditional Garni £2.95 - Mushroom, Tomato and Onion Rings
Sauces £2.95 - Pepper [GF] • Diane • Port and Stilton [GF] • Drambuie and Grain Mustard • Garlic Butter [GF]

CREATE YOUR OWN BURGER

FINEST ABERDEEN ANGUS STEAK BURGER £12.95

Served in a toasted brioche bun with shoestring fries and a side of tomato relish
Add your own toppings for £1.00 each

Choose From { Cheese: Cheddar • Blue • Smoked • Monterey Jack • Brie
Chilli Beef • Bourbon BBQ Sauce • Caramelized Onions • Fried Egg • Onion Rings • Bacon

THE CRAIGHAAR HOTEL

Dinner Menu



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.

Very Berry Mess [GF]

£5.95

Crushed meringue, whipped cream and berries, served in a sundae glass.

Spiced Pear and Cherry Crumble

£6.50

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

Salted Caramel Cheesecake [GF]

£6.95

Gluten free biscuit crumb cheesecake layered with a salted caramel topping.

PUDDINGS

Triple Chocolate Shots

£7.50

Cointreau flavoured milk chocolate mousse, white chocolate mousse with a raspberry flavour and a dark chocolate mint mousse.

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 Lipton™ Teas £2.65

Served with Fudge.

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