



# 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

An Extensive Wine List  
With Vintage Wine Section  
Available

Craighaar Hotel  
Waterton Rd  
Aberdeen  
AB21 9HS

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[www.craighaarhotel.com](http://www.craighaarhotel.com)

Before ordering, please speak to our staff if you have a food allergy or intolerance.  
Our chef will be happy to advise or suggest alternatives.

[V] Vegetarian

[GF] Gluten Free



# THE CRAIGHAAR HOTEL

## STARTERS

Freshly Prepared Soup of the Day £4.50

Minted Spinach and Green Pea Soup [V] [GF] £4.95

Topped with Parmesan crumbs and drizzled with truffle oil  
(Vegetarian without the Parmesan crumb)

Both our soups are served with Balmoral bread,  
delivered fresh from local firm Chalmers of Bucksburn

[GF] Gluten free bread available, please ask when ordering

### Tian of Black Pudding

Stornoway black pudding with bubble and squeak, soft poached egg,  
crispy pancetta and a Drambuie mustard sauce

£7.95

### Brie and Beetroot Tart [V]

Resting on a spinach, toasted pine nut and citrus salad  
with a beetroot and balsamic syrup

£6.50

### Mixed Mushroom Crostini [V]

Mixed mushrooms cooked in a creamy Marsala wine sauce served on  
a toasted crostini with stilton cheese bon bons

£6.50

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## STARTERS

Smoked Halibut, Smoked Salmon and Crab Quenelle [GF]

Served on pickled heritage beetroot with lemon dill mayonnaise

£7.95

Platter of Smoked Chicken and Quail Egg Salad [GF]

Smoked chicken and quail egg salad with micro leaves, sundried tomatoes, sliced radish and Parmesan shavings, drizzled with lemon oil and balsamic syrup

£6.95

Melon, Parma Ham and Fresh Fig Hors D'Oeuvre [GF]

With a vanilla balsamic reduction

£7.95

Coconut King Prawns [GF]

King prawns coated in coconut, fried and served with a zesty orange and honey dipping sauce and side salad

£8.95

Duo of Duck

Sliced smoked duck and duck liver parfait, with an orange and ginger chutney and caramelised orange syrup, garnished with carrot ribbons, truffle oil and pea shoots served with crisp multi seeded bread

£7.95

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## FROM THE CHARGRILL [GF]

We like to offer a varied selection of the choicest cuts. Our beef is selected & produced by Donald Russell of Inverurie, Royal warrant holder since 1984; from cattle which are sourced from UK farms, where the animals are reared naturally, outdoors; & 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 too, & takes from 21 to 35 days depending on the cut.

### CLUB STEAKS

A special treat; steaks on the bone;

10 oz. Rib Club Steak (285gms)	£21.95
10 oz. Sirloin Club Steak (285gms)	£22.95

### STEAKS

6 oz. Rump Steak (170 gms)	£15.95
6 oz. Fillet Steak (170 gms)	£21.95
8 oz. Ribeye Steak (225gms)	£18.95
8 oz. Sirloin Steak (225gms)	£19.95

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.

### ADD ONS.....

Traditional Garni (Mushroom, Tomato and Onion Rings)	£2.95
Diane Sauce	£2.95
Port and Stilton Sauce [GF]	£2.95
Garlic Butter [GF]	£2.95
Pepper Sauce [GF]	£2.95
Drambuie and Grain Mustard Sauce	£2.95

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## MAIN COURSES

### Breaded Fresh North Sea Haddock

Served with salad, Chef's own hand cut thick chips  
and a side of pea purée

£12.95

### Gnocchi di Patate [V] [GF]

Poached potato gnocchi served in a creamy sweet pepper sauce with spinach  
and garnished with marinated mixed peppers and a herb and nut crumb

£11.50

### Wild Mushroom Risotto Primavera [V] [GF]

Classic Italian wild mushroom, asparagus and pea risotto,  
topped with parmesan shavings and a crisp tuile biscuit

£12.95

### Finest Aberdeen Angus Steak Burger

Served in a toasted brioche bun with Applewood smoked cheese,  
shoestring fries and tomato relish

£13.95

### Pan Fried Lamb Rump with Couscous

Lamb cooked pink, served sliced resting on a minted and vegetable couscous  
accompanied with broccolini stems, baby carrots and a redcurrant and Madeira jus.  
All our lamb is from UK farms, and matured a minimum of 10 days for extra tenderness.

£15.95

### Slow Roasted Pork Belly and Braised Pigs Cheek

Served with Stornoway black pudding and roasted root vegetables,  
finished with a cider jus

£16.95

### Stuffed Supreme of Chicken with Creamy Tarragon Sauce

Breast of chicken stuffed with a goats cheese and asparagus mousseline,  
resting on a bed of Parmesan and truffle oil mash, served  
with a creamy tarragon sauce and butternut squash

£13.95

### Fillet Steak with Haggis

Aberdeenshire 6oz fillet of beef pan-fried set on a rosti potato topped  
with haggis and served with a malt whisky cream sauce

£21.95

### Savoury Chicken Pasta Provençale

Pan-fried supreme of chicken wrapped in Parma ham and sage, served on a bed  
of linguine pasta with a tomato and chorizo Provençale sauce

£11.95

### Grilled Fillet of Sea Bass [GF]

Grilled fillet of sea bass resting on celeriac purée and steamed runner beans,  
served with a teriyaki sauce

£16.95

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## MAIN COURSES

### Citrus Crusted Baked Fillet of Salmon [GF]

Served resting on a spring onion mash with a mussel, king prawn and crayfish infused saffron cream sauce

£14.95

### Pan Fried Breasts of Wood Pigeon [GF]

Served with cubed potato fondant, buttered kale and roasted figs, accompanied with a blackberry and bitter chocolate reduction

£17.95

### Blade of Beef [GF]

Slow cooked blade of beef with pancetta served on a creamy horseradish mash, with a medley of vegetables and a red wine jus

£16.95

### Pan Fried Breast of Barbary Duck [GF]

Served with butternut squash purée, caramelised oranges and plums, accompanied with roasted sweet potato wedges

£16.95

### Warm Pork and Noodle Salad

Aromatic spiced pork, pan-fried with sesame seeds, served on mixed salad with warm noodles and drizzled with sweet chilli sauce

£12.95

### Classic Chicken Caesar Salad [GF]

Chicken, crispy bacon, croutons and olives, with shaved Parmesan and Caesar dressing (Gluten Free without the croutons)

£12.95

### Parma Ham, Strawberry and Feta Cheese Salad [GF]

A light salad with a big taste; tomatoes, cucumber, red onion and olives dressed with olive oil and fresh lemon juice, finished with Parma ham, crumbled feta cheese and fresh strawberries

£12.25

## SIDES

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

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# THE CRAIGHAAR HOTEL

## PUDDINGS

We hope that something from our list will tickle your fancy. After Dinner, you can enjoy coffee and fudge in the Club Lounge and relax with an after dinner drink from our special selection.

### Special Sweet of the Day

#### Craighaar Sticky Toffee Pudding

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

£5.95

#### Warm Chocolate Brownie

Chef's own chocolate brownie served with walnut brittle, chocolate sauce and a walnut and maple syrup ice cream

£6.50

#### Trio of Mango

Mango cheesecake, mango mousse and a refreshing mango sorbet served in a brandy basket

£7.50

#### Chocolate Ravioli

Homemade chocolate ravioli filled with a pistachio and raspberry crème patissiere served warm with chocolate sauce and mixed berry compote

£6.50

#### Mascarpone, Blood Orange and Honey Cheesecake [GF]

Served with orange jelly, citrus fruits, honeycomb and Champagne sorbet

£6.95

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### Apple and Lime Meringue Tart [GF]

Sweet pastry tart filled with vanilla custard and stewed apples, flavoured with lime, topped with meringue and served with white chocolate ice cream

£6.50

### Chilled Rich Chocolate Fondant [GF]

Served with salted butter caramel sauce and pistachio nut ice cream and garnished with a chocolate, praline and honeycomb biscuit

£6.50

### Selection of Scottish Cheeses [GF]

Served with crackers, celery, apple, grapes and spicy pear chutney

#### Caboc

Double cream cheese rolled in pinhead oatmeal

#### Howgate Brie

Artisan farmhouse cheese, originally from Howgate in Edinburgh, is now produced in Dundee

#### Strathdon Blue

A luscious blue from Highland Fine Cheese's 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

£8.50

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

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

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