



THE CRAIGHAAR HOTEL

OPENING HOURS

Monday – Saturday

Light Lunch 11.00am – 2.00pm
(Served in the Club Lounge)

Sunday

Sunday Lunch 12.00 – 2.00pm

Monday – Sunday

Dinner 5.30 – 9.00pm

An Extensive Wine List Available

**Craighaar Hotel
Waterton Rd
Aberdeen
AB21 9HS**

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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 [vg] Vegan



THE CRAIGHAAR HOTEL

STARTERS

PINK GRAPEFRUIT, MANGO AND PINEAPPLE PLATTER [V][VG][GF]

Served with raspberry sorbet
£8.50

TOMATO, BASIL, RED ONION AND GARLIC BRUSCHETTA [V]

Served on toasted ciabatta
£7.50

SAUTEED KING PRAWNS [GF]

King prawns cooked in garlic and lemon butter, served with gluten-free garlic croutons
£9.50

BOURBON GLAZED BBQ RIBS [GF]

Served with a tangy bourbon barbeque sauce
£8.95

SEAFOOD POT [GF]

Salmon, smoked haddock, mussels and prawns bound in a creamy Thermidor sauce,
served with toasted rosemary ciabatta bread
(GF bread available)
£9.50

CLASSIC SCOTCH EGG

A boiled egg wrapped in herby sausage meat, coated in breadcrumbs and fried, served
with apricot ketchup
£8.90

SOUPS

FRESHLY PREPARED SOUP OF THE DAY

£5.90

SWEET POTATO AND COCONUT SOUP [V][VG][GF]

£6.50

Choice of soup served with multi seeded bread and butter
(gluten free bread available on request)

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THE CRAIGHAAR HOTEL

FROM THE CHARGRILL

ABOUT OUR BEEF

We like to offer a varied selection of the choicest cuts. Our beef is sourced by King Foods of Aberdeen; from cattle 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.

CLASSIC STEAKS

8 oz. RIBEYE STEAK (225 GMS)
£27.00

8 oz. SIRLOIN STEAK (225 GMS)
£27.00

All steaks are cooked to order and served with
grilled tomato and onion rings
with your choice of

Hand Cut Chips

French Fries

Shoestring Fries

Please specify at time of ordering.

ADD ONS.....

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|--------------------|-------|
| Diane Sauce | £3.50 |
| Garlic Butter [GF] | £3.50 |
| Pepper Sauce [GF] | £3.50 |

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MAIN COURSES

FRESH NORTH SEA BREWDOG BEER-BATTERED OR HERBY-LEMON BREADED HADDOCK

Your choice of battered or breaded.

Served with buttered garden peas, a side of homemade tartare sauce and
Chef's own hand cut thick chips

£18.95

FILLET OF COD MORNAY [GF]

Fillet of cod with a mature cheddar cheese sauce, served with
roasted potatoes and glazed roasted root vegetables

£23.00

HONEY-GARLIC GLAZED PORK LOIN [GF]

Served with creamy mash potatoes and tender stem broccoli

£25.00

SLOW COOKED STEAK, ALE AND MUSHROOM PIE

Topped with a puff pastry lid and served with garden vegetables and new potatoes

£24.50

GRILLED SHETLAND SALMON [GF]

Farmed salmon from the fresh water of the Shetland Isles.

With a Romesco sauce (a purée of garlic, red peppers, paprika and mixed nuts).

Served with a medley of vegetables and crushed new potatoes

£19.00

FINEST STEAK BURGER

Served in a toasted brioche bun with cheese and bacon,
accompanied by shoestring fries and a side of chilli jam

£19.00

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MAIN COURSES

MARINATED CHICKEN TACOS [GF]

Chicken strips marinated in taco seasoning, with baby gem lettuce, avocado, sour cream and pickled red onion, with gluten free tortillas and lime wedges

£18.50

CREAMY TUSCAN CHICKEN [GF]

Diced chicken breast in a creamy Italian herb-flavoured sauce, with Parmesan cheese, sun-dried tomatoes, mushrooms and baby spinach, served with wild rice

£19.00

VEGAN MEATBALL SPAGHETTI [V][VG]

In a tomato and basil sauce topped with vegan cheese

£17.00

BUTTERNUT SQUASH AND LENTIL WELLINGTON [V][VG]

Butternut squash and mixed lentils flavoured with cumin in a filo pastry parcel.

Served with grilled asparagus tips and Chef's own hand cut chips.

£17.50

STEAK FRITES [GF]

Garlic marinated 8oz ribeye steak, cooked to your liking, served with peri-peri salted fries and coleslaw. Topped with parsley butter.

£27.00

CLASSIC CHICKEN CAESAR SALAD [GF]

Chicken, crispy bacon, cos lettuce, croutons and olives, with shaved Parmesan and Caesar dressing.

(Gluten Free without the croutons)

£19.00

SIDES

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| TRADITIONAL FRENCH FRIES | £3.50 |
| CRISPY SHOESTRING FRIES | £3.50 |
| THICK HAND CUT CHIPS | £3.50 |
| BATTERED ONION RINGS | £3.50 |
| SELECTION OF VEGETABLES | £3.50 |
| NEW POTATOES | £3.50 |
| SELECTION OF VEGETABLES AND POTATOES | £3.95 |
| GARLIC CIABATTA | £3.95 |

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THE CRAIGHAAR HOTEL

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 dinner drink from our special selection.

CRAIGHAAR STICKY TOFFEE PUDDING

Made to our traditional recipe, served with toffee sauce and vanilla ice cream
£8.00

RASPBERRY, BLACKBERRY AND BLUEBERRY CRÈME BRÛLÉE [GF]

Chilled raspberry, blackberry and blueberry crème brûlée with a hot caramelised crust, accompanied with vanilla ice cream and gluten free shortbread
£8.00

CARAMELISED BISCUIT CHEESECAKE

Chef's own cheesecake with toffee sauce, vanilla ice cream and white chocolate crumbs
£8.50

BAKED CINNAMON-SPICED RICE PUDDING [GF]

Served WITH SPICED APPLE CONFIT
£8.50

VEGAN CHOCOLATE AND COCONUT TART [VG] [GF]

Served with vegan coconut ice cream
£8.00

BANOFFEE TART

Sweet pastry tart base filled with toffee sauce and whipped cream, topped with sliced bananas and fudge pieces, served with toffee ripple ice cream
£8.25

TRIO OF ICE CREAM OR SORBET [GF]

Served in a freshly made brandy basket
£6.95

ICE CREAM : Vanilla • Strawberry • Toffee Ripple • Chocolate • White Chocolate

SORBET : Lemon • Mango • Blackcurrant • Raspberry

[GF] Please ask at time of ordering for gluten free.
We will serve in a sundae glass without the brandy basket.

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COFFEE

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| FRESHLY BREWED COFFEE AND FUDGE | £2.95 |
| ESPRESSO Short strong black coffee | £2.65 |
| ESPRESSO MACCHIATO Espresso with a dash of milk | £2.75 |
| ESPRESSO RISTRETTO Very short espresso | £2.65 |
| ESPRESSO DOPPIO Double measure of coffee | £2.85 |
| AMERICANO Espresso topped with water | £2.95 |
| CAPPUCCINO Espresso with steamed milk | £3.35 |
| MOCHACCINO Cappuccino with Sweetbird™ chocolate flavoured syrup | £3.00 |
| CAFÉ LATTE Espresso with steamed milk, topped with froth | £3.35 |
| LATTE CALDO Hot milk | £1.90 |
| CIOCCOLATO CALDO Hot chocolate | £3.00 |

LIQUEUR COFFEE

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| FRENCH | •• | Cointreau | £6.50 |
| CARIBBEAN | •• | Dark Rum | £6.50 |
| ST PATRICK'S | •• | Bailey's | £6.50 |
| GAELIC | •• | Grouse | £6.50 |
| IRISH | •• | Jameson | £6.50 |
| AMERICAN | •• | Jack Daniels | £6.50 |
| CALYPSO | •• | Tia Maria | £6.50 |

TEA

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| SELECTION OF TWININGS™ TEAS, SERVED WITH FUDGE | £2.95 |
| Please ask your server for our selection of fruit and herbal infusions | |

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