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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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

WATERMELON AND HONEYDEW MELON[GF]
Duo of melon with Parma Ham with vintage balsamic syrup
£8.50

GRILLED BRUSCHETTA [GF] [V]
Topped with juicy ripe tomatoes, crumbled feta cheese, drizzled with basil oil on gluten free toasted bread
£8.50

SAUTEED KING PRAWNS [GF]
King prawns cooked in garlic and lemon butter, served with gluten free toasted ciabatta
£10.95

SMOOTH CHICKEN LIVER PARFAIT [GF]
Chef's own homemade parfait flavoured with French brandy served with toasted gluten free ciabatta and a plum and ginger compote
£9.50

SEAFOOD POT [GF]
Salmon, smoked haddock, mussels and prawn bound in thermidor sauce, served with toasted gluten free bread
£9.95

CLASSIC SCOTCH EGG
A boiled egg wrapped in haggis and black pudding, coated in breadcrumbs and fried, served with apricot ketchup
£8.50

SOUPS

FRESHLY PREPARED SOUP OF THE DAY*
£6.50

ROASTED CAULIFLOWER AND POTATO SOUP WITH CUMIN* [V][GF]
£6.95

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

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FROM THE CHARGRILL

ABOUT OUR BEEF

We like to offer a varied selection of the choicest cuts. Our beef is sourced by McWilliams 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)
£33.00

8 OZ. SIRLOIN STEAK (225 GMS)
£35.00

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.....

Creamy Whisky Sauce [GF]	£3.50
Garlic Butter [GF]	£3.50
Pepper Sauce [GF]	£3.50
Beef Dripping and Shallot 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
£19.95

CREAMY STRIPS OF CHICKEN AND CHORIZO RISOTTO
Served with a Parmesan tuile
£21.00

BRAISED VENISON AND WILD MUSHROOM STEW
Served with truffled salted seasoned fries and roasted asparagus tips
£24.00

GRILLED SHETLAND SALMON [GF]
Farmed salmon from the fresh water of the Shetland Isles,
With a Romesco sauce (a puree of garlic, red peppers, paprika and mixed nuts).
Served with a medley of vegetables and crushed new potatoes
£19.50

SEARED PORK CUTLETS
Served with a pineapple and apple confit, beer battered onion rings and
chef's own hand cut chips
£23.00

FINEST STEAK BURGER
Served in a toasted brioche bun accompanied by shoestring fries -

Choose your topping:
Smoked Applewood Cheese and Bacon with a side of chilli jam
OR
Haggis with a whisky sauce
£19.00

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MAIN COURSES

KING PRAWN AND MONKFISH
Cooked in a saffron and pink peppercorn sauce flavoured with sweet pepper and fresh dill, served with rice pilaf and sauteed buttered sugar snap peas
£23.00

SPAGHETTI VEGAN MEATBALLS [VG][GF] [V}
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
£18.00

STEAK FRITES WITH PEPPER SAUCE [GF]
Garlic marinated 8oz ribeye steak, cooked to your liking, served with French fries, coleslaw and pepper sauce
£28.00

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

TRADITIONAL FRENCH FRIES	£4.50
CRISPY SHOESTRING FRIES	£4.50
THICK HAND CUT CHIPS	£4.50
BATTERED ONION RINGS	£4.50
SELECTION OF VEGETABLES	£4.50
NEW POTATOES	£4.50
SELECTION OF VEGETABLES AND POTATOES	£4.50
GARLIC CIABATTA	£4.50

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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
£9.00

COCONUT PANNACOTTA (GF)
With mango and pineapple salsa, gluten free shortbread and coconut ice cream
£8.50

CARAMELISED BISCOFF CHEESECAKE
Chef's own cheesecake with toffee sauce, vanilla ice cream and white chocolate snow
£8.50

CHOCOLATE FONDANT
Warm chocolate fondant served with Morello cherries in kirsch and cherry ice cream
£8.50

RHUBARB AND AMARETTI CRUMBLE
Served with coffee ice cream
£9.00

RASPBERRY CRANACHAN
Drambuie whipped cream with toasted oatmeal and Scottish raspberries
£8.50

TRIO OF ICE CREAM OR SORBET [GF*]
Served in a freshly made brandy basket
£7.50

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

FRESHLY BREWED COFFEE AND FUDGE	£3.35
ESPRESSO Short strong black coffee	£3.25
ESPRESSO MACCHIATO Espresso with a dash of milk	£3.45
ESPRESSO RISTRETTO Very short espresso	£3.25
ESPRESSO DOPPIO Double measure of coffee	£3.55
AMERICANO Espresso topped with water	£3.35
CAPPUCCINO Espresso with steamed milk	£3.50
MOCHACCINO Cappuccino with Sweetbird™ chocolate flavoured syrup	£3.75
CAFÉ LATTE Espresso with steamed milk, topped with froth	£3.50
LATTE CALDO Hot milk	£3.50
CIOCCOLATO CALDO Hot chocolate	£3.50

LIQUEUR COFFEE

FRENCH	••	Cointreau	£7.95
CARIBBEAN	••	Dark Rum	£7.95
ST PATRICK'S	••	Bailey's	£7.95
GAELIC	••	Grouse	£7.95
IRISH	••	Jameson	£7.95
AMERICAN	••	Jack Daniels	£7.95
CALYPSO	••	Tia Maria	£7.95

TEA

SELECTION OF TWININGS™ TEAS, SERVED WITH FUDGE Please ask your server for our selection of fruit and herbal infusions	£3.50

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