



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
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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

STICKY SESAME CAULIFLOWER WINGS (V, VG, GF)

Maple, soy, sesame and ginger syrup glazed cauliflower florets served on a bed of Cos lettuce
£8.50

MIXED MUSHROOMS IN A GARLIC SAUCE [V][GF]

Mixed mushrooms cooked in creamy garlic sauce, served on gluten free ciabatta
£8.90

SLOW-COOKED PORK CHEEKS (GF)

Pork cheeks served in a Calvados sauce, topped with crispy leeks
£9.50

PARCELS OF OAK-SMOKE SALMON (GF)

Parcels of oak-smoked salmon filled with a salmon and prawn mousse, with an orange and dill dressing
£9.50

MARBLED GAME TERRINE (GF)

Served with Cumberland dressing and gluten-free oatcakes
£9.00

GOATS CHEESE, ASPARAGUS AND SWEET PEPPER TART (V)

Served on rocket leaves, drizzled with vintage balsamic dressing
£8.50

SOUPS

FRESHLY PREPARED SOUP OF THE DAY*

£6.50

GOLDEN BEETROOT, PARSNIP AND APPLE SOUP* [V][VG][GF]

£6.95

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

** Please ask for gluten-free oatcakes at time of ordering

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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)

£29.00

8 oz. SIRLOIN STEAK (225 gms)

£29.00

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.....

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

PAN-FRIED OX LIVER (GF)

Served with fried onions, mashed potatoes and onion gravy

£17.00

GINGER AND HONEY-GLAZED SALMON (GF)

Shetland Islands farmed salmon, served with garlic and rosemary Parmentier potatoes and side salad

£19.00

FEATHERBLADE OF BEEF WITH BEEF DRIPPING SAUCE (GF)

Served on a bed of wholegrain mashed potatoes and seasonal vegetables

£27.00

PARMESAN-TOPPED LEMON CHICKEN PASTA

Chicken breast in a creamy lemon butter sauce,

served with Orzo pasta and topped with wilted spinach leaves and a Parmesan crust

£18.00

FINEST STEAK BURGER

Served in a toasted brioche bun accompanied by shoestring fries and chilli jam-

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

HOISIN DUCK

Stir-fried duck breast in a rich Hoisin sauce, served with Udon noodles
£19.00

VEGAN BURGER [VG]

Cauliflower, kale and smoked Applewood vegan cheeseburger,
served in a toasted vegan bun, chilli jam and French fries
£17.00

CREAMY TUSCAN POTATO GNOCCHI [V][VG]

Gnocchi in a creamy coconut milk tomato sauce served with seasonal vegetables
£15.00

PAN-FRIED COD FILLET

Pan-fried cod fillet with a garlic, coriander and lime butter, topped with sea samphire and served with
green beans and Mediterranean herb-coated hasselback potatoes
£22.00

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	£3.75
CRISPY SHOESTRING FRIES	£3.75
THICK HAND CUT CHIPS	£3.75
BATTERED ONION RINGS	£3.75
SELECTION OF VEGETABLES	£3.75
NEW POTATOES	£3.75
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
£8.50

MIXED BERRY CHEESECAKE (GF)

On a gluten-free red berry granola base, served with raspberry sorbet
£9.00

APPLE AND CHERRY CRUMBLE (GF)

Served with Cherry Ice-Cream
£8.50

CHOCOLATE NUT BROWNIE (GF)

Served with white chocolate Ice cream
£9.00

TIRAMACSU (GF)

A twist on the traditional – made with Drambuie liqueur
£9.00

LEMON POSSET (GF)

Smooth and creamy lemon posset pot, served with gluten-free shortbread
£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	£3.25
Short strong black coffee	
ESPRESSO MACCHIATO	£3.45
Espresso with a dash of milk	
ESPRESSO RISTRETTO	£3.25
Very short espresso	
ESPRESSO DOPPIO	£3.55
Double measure of coffee	
AMERICANO	£3.35
Espresso topped with water	
CAPPUCCINO	£3.45
Espresso with steamed milk	
MOCHACCINO	£3.75
Cappuccino with Sweetbird™ chocolate flavoured syrup	
CAFÉ LATTE	£3.45
Espresso with steamed milk, topped with froth	
LATTE CALDO	£3.30
Hot milk	
CIOCCOLATO CALDO	£3.30
Hot chocolate	

LIQUEUR COFFEE

FRENCH	••	Cointreau	£7.25
CARIBBEAN	••	Dark Rum	£7.25
ST PATRICK'S	••	Bailey's	£7.25
GAEILIC	••	Grouse	£7.25
IRISH	••	Jameson	£7.25
AMERICAN	••	Jack Daniels	£7.25
CALYPSO	••	Tia Maria	£7.25

TEA

SELECTION OF TWININGS™ TEAS, SERVED WITH FUDGE	£3.35
Please ask your server for our selection of fruit and herbal infusions	

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