



# 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

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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.

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[V] Vegetarian

[GF] Gluten Free



# THE CRAIGHAAR HOTEL

## STARTERS

### STORNOWAY BLACK PUDDING SCOTCH EGG

*A boiled egg wrapped in Stornoway black pudding, coated in breadcrumbs and fried, served with a malt whisky cream sauce*

**£7.50**

### SEAFOOD POT

*Salmon, smoked haddock, mussels and prawns bound in thermidor sauce, topped with a pastry lid*

**£7.95**

### GOATS CHEESE, PARMA HAM AND SUNDRIED TOMATO BRUSCHETTA [GF]

*Drizzled with olive oil*

**£6.95**

### POSH MAC AND CHEESE WITH LOBSTER TAIL

*Served with a garlic and herb crust*

**£10.95**

### FRESHLY PREPARED SOUP OF THE DAY

*Served with balmoral bread*

**£4.75**

### BROCCOLI, CAULIFLOWER AND CHEDDAR SOUP

*Topped with herb croutons*

**£4.95**

### SAUTÉED PEPPERED MUSHROOMS [V] [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**

### DUCK LIVER AND ORANGE GIN PARFAIT [GF]

*Served with candied orange crumb and toasted ciabatta  
(Gluten free without the ciabatta)*

**£6.50**

### POACHED EGG FLORENTINE [V]

*Poached egg served on a bed of wilted spinach and chopped tomatoes flavoured with nutmeg and topped with Hollandaise sauce*

**£6.50**

### SMOKED SALMON AND LEMON RISOTTO [GF]

*Traditional Italian creamy risotto with mascarpone cheese, topped with strips of smoked salmon*

**£7.50**

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## FROM THE CHARGRILL

### 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.

## CLASSIC STEAKS

6 OZ. FILLET STEAK (170 GMS)  
£24.95

8 OZ. RIBEYE STEAK (225GMS)  
£19.95

8 OZ. SIRLOIN STEAK (225GMS)  
£21.95

*All the above steaks are cooked to order;  
and are served with your choice of*

*French Fries / Shoestring Fries / Hand Cut Chips / Baked Potato  
or Fully Loaded Baked Potato  
(With Sour Cream, Bacon Bits and Grated Cheese) included;  
Please specify at time of ordering.*

### ADD ONS.....

TRADITIONAL GARNI ( <i>Mushroom, Tomato and Onion Rings</i> )	£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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# THE CRAIGHAAR HOTEL

## MAIN COURSES

### BREADED FRESH NORTH SEA HADDOCK

*Served with Chef's own hand cut thick chips  
and a side of tartare sauce*

**£14.00**

### CHICKEN STUFFED WITH GARLIC BOURSIN CHEESE, WRAPPED WITH PARMA HAM

*Served with a grain mustard sauce and a creamy parsley mashed potato*

**£17.95**

### 6OZ PAN FRIED FILLET STEAK

*Cooked to your liking, set on local haggis with asparagus, Dauphinoise potatoes  
and a creamy malt whisky sauce, garnished with vegetable crisps*

**£27.95**

### LENTIL, SWEET POTATO AND CHICKPEA RAGOUT [V]

*Served with fragrant rice and lightly baked focaccia bread*

**£13.95**

### PULLED LAMB SHOULDER WITH STICKY POMEGRANATE SYRUP

*Served inside a pitta bread with side salad, sweet potato fries  
and a minty pomegranate yogurt*

**£15.95**

### PAN FRIED COD FILLET [GF]

*Served with a creamy dill, saffron and crayfish sauce,  
served with vegetables and potatoes*

**£17.95**

### VEGETABLE LASAGNE [V]

*Layers of pasta and vegetable ratatouille, topped with a  
mature cheddar cheese sauce and glazed with Parmesan cheese,  
served with side salad and garlic ciabatta bread*

**£13.95**

### FINEST STEAK BURGER

*Served in a toasted brioche bun with shoestring fries and a side of tomato relish*

**£13.95**

*Add your own toppings for £1.00 each*

**CHEESE: CHEDDAR • BLUE • SMOKED • MONTERAY JACK • BRIE**

**CHILLI BEEF • BOURBON BBQ SAUCE • CARAMELIZED ONIONS  
FRIED EGG • ONION RINGS • BACON**

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## MAIN COURSES

### ROAST RUMP OF LAMB WITH A MINTED REDCURRANT JUS [GF]

*Served on a spring onion mash with roasted winter vegetables*

**£16.95**

### VENISON STEAK WITH PORT SAUCE

*Marinated venison steak cooked to order and served with rich port sauce, accompanied with skirlie mashed potatoes and buttered Savoy cabbage*

**£19.50**

### BUTTERNUT SQUASH AND BUFFALO MOZZARELLA RISOTTO [V] [GF]

*A classic risotto served with a crisp tuile biscuit*

**£14.95**

### SPAGHETTI CARBONARA

*Classic Italian pasta dish with pancetta, mushrooms, cream, egg, garlic, onions and parmesan cheese, served with garlic bread*

**£13.95**

### STEAK FRITES [GF]

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

**£19.95**

### CLASSIC CHICKEN CAESAR SALAD [GF]

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

**£13.95**

### SEARED SCOTTISH FLAKED SALMON AND PRAWN SALAD [GF]

*With fresh fruit and mixed greens all dressed in an aromatic honey dressing*

**£13.95**

## 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	£3.25
(WITH SOUR CREAM, BACON BITS & GRATED CHEESE)	
GARLIC CIABATTA	£2.95

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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.

**SPECIAL SWEET OF THE DAY**  
**£ CHANGES DAILY**

### **CRAIGHAAR STICKY TOFFEE PUDDING**

*Made to our traditional recipe, served with toffee sauce and topped with crème fraîche*  
**£5.95**

### **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 homemade shortbread*  
**£6.95**

### **CREAMY RICE PUDDING [GF]**

*Warm rice pudding served with a swirl of maple syrup, flavoured with cinnamon*  
**£6.50**

### **STEAMED SPICED FRUIT PUDDING**

*A rich spiced steamed fruit (raisins and sultanas) pudding served with a Glayva custard sauce*  
**£6.95**

### **BAKED CHERRY AND BOURBON PIE**

*Served with bourbon and bacon brittle and homemade cherry ice cream*  
**£6.50**

### **POT AU CHOCOLAT [GF]**

*Rich dark chocolate mousse served with peanut butter ice cream, topped with salted caramel sauce*  
**£6.50**

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## PUDDINGS

### **TRIO OF ICE CREAM OR SORBET [GF]**

*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.*

**£6.50**

### **SELECTION OF SCOTTISH CHEESES [GF]**

*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.*

**£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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