

# *The Restaurant at Craighielan*

## *Lunch 2 Course Deal - £19 (11am-5pm)*

---

### STARTERS

#### **Soup of The Day (GFA)(V)**

With bread and butter

#### **Haggis Bonbons**

With Mustard Mayo

#### **Ham and Pea Hock**

With onion chutney and oatcakes

#### **Duo of Salmon Gravavlax & Lemon Sole Ceviche**

With caper yoghurt and melba toast

### MAIN COURSES

#### **Breaded Haddock (GFA)**

Served with chunky chips, peas and tartare sauce

#### **Beef or Chicken Burger**

With fries

#### **Coq Au Vin**

With mashed potatoes

#### **Chicken Curry**

With rice and flat bread

#### **Vegetables Curry (V)**

With Rice and Flat Bread

\*Please inform your server of any allergies or intolerances before ordering\*

# The Restaurant at Craigiellaw Lunch Menu (11am-5pm)

## STARTERS

<b>Soup of the day (GFA)(V)</b>	£6.00
With Artisan Bread and Butter	
<b>Cullen Skink (GFA)</b>	£8.00/£12.00 (MAIN)
Traditional Smoked Haddock Broth with Artisan Bread and Butter	
<b>Goats Cheese, Caramelized Onion &amp; Roasted Sweet Pepper Tart Tatin (V)</b>	£7.50
With Caramelized Onion, Sweet Pepper, Salad and Balsamic Glaze	
<b>Haggis Bonbons</b>	£7.50
With Honey and Mustard Mayo	
<b>Assiette of Loch Fyne Smoked Salmon</b>	£8.50
With Tomato Salsa and Melba Toast	
<b>Deep Fried Brie (V)</b>	£7.50
With Cranberry Sauce	

## MAINS

<b>Breaded Scampi with Fries and Tartar Sauce</b>	£11.00
<b>Steak and Caramelized Onion Ciabatta with Fries</b>	£14.00
<b>Ham and Cheese Ciabatta with Fries</b>	£9.50
<b>Tuna Mayonnaise Ciabatta with Fries</b>	£11.00
<b>Battered or Breaded Haddock (GFA)</b>	£14.50
Served with Chips, Peas and Tartare Sauce	
<b>Steak and Ale Pie</b>	£15.50
With Chunky Chips and Seasonal Veg	
<b>Coq Au Vin</b>	£14.50
Chicken Leg Cooked in Red Wine, Baby Onions, Lardons & Mushrooms. Served with Mash	
<b>Red Thai Chicken or Vegetable Curry (GFA)</b>	£15.50
Served with Rice and Flat Bread	
<b>Beef or Chicken Burger and Fries (GFA)</b>	£14.50
Add Cheese or Bacon £1.50 per topping	
<b>Seafood Spaghetti</b>	£17.00
King Prawn, Squid and Mussels. In a Creamy Bechamel Sauce with Parmesan and Garlic Bread	
<b>Lentil and Vegetable, Tomato Nicoise Spaghetti (V) (GFA)</b>	£13.00
Red Lentils cooked in a Tomato and Vegetable Sauce. Served with Parmesan and Garlic Bread	
<b>DESSERTS</b>	
<b>Baked Honeycomb Cheesecake with Chocolate Sauce</b>	£7.00
<b>Sticky Toffee Pudding with Vanilla Ice Cream and Toffee Sauce</b>	£7.00
<b>Chocolate Truffle Torte with Coconut Ice Cream (GF) (V)</b>	£7.00
<b>Warm Steamed Pudding with Custard of the Day</b>	£7.00
<b>Assiette of Cheese with Assorted Accompaniments (GFA)</b>	£9.50

**\*Breakfast Rolls also available. Please ask server for a range of fillings\***