



THE RESTAURANT AT CRAIGIELLAW

STARTERS

Soup of the Day 6

served with bread and butter (gf, v, df)

Cullen Skink 8.5

served with bread and butter (gf)

Chicken Liver Pâté 8.5

served with chef's chutney, caramelised onions and oatcakes (gf)

Deep Fried Battered King Prawns 9

served with a sweet chilli dip (gf, df)

Haggis Bonbons 8.5

served with pickled turnip, crème fraiche and a mustard dressing

Goats Cheese Bonbons 8

served on a beetroot carpaccio (v)

MAINS

Breaded or Battered Haddock 16

served with chips, garden peas and tartare sauce (gf, df)

Boeuf Bourguignon 18

served with mashed potatoes and tenderstem broccoli (gf)

Smoked Fish Platter 15 | 24 to share

Trout, Mackerel, Salmon, Hot Salmon

served with salad, roast potatoes, bread and a garlic mayo (gf, df)

Wild Mushroom and Spinach Linguine 16

served in a creamy parmesan cheese sauce with a side of garlic bread (v)

Monkfish and King Prawn Curry 20

served with raita, flatbread and rice (gf, df)

Smoked Venison Carpaccio 16

served on red chicory, artichoke and pine kernels, with a raspberry dressing (gf, df)