THE RESTAURANT AT
CRAIGIELAW

SUNDAYS ONLY

Sunday Roast **£19.00**
Traditional Sunday Roast with all the Trimmings

SIDE DISHES

Skinny or Chunky Chips **£4.00**

Mixed Olives **£4.00**

Green or Mixed Salad **£4.00**

Seasonal Vegetables **£4.50**

Garlic Bread x 3 **£4.00**

Mashed Potato **£4.00**

Dauphinois Potato **£5.00**

Rissolee Potatoes **£5.00**

Turmeric or Pilaf Rice **£4.00**

DESSERTS

Christmas Pudding **£9.00**
Served with Vanilla Ice Cream and Salted Caramel Sauce

Chocolate, Vanilla and Strawberry Baked Alaska **£9.00**
Served with Soft Meringue

Sticky Toffee Pudding **£9.00**
With Christmas Pudding Ice Cream & Toffee Sauce

Assiette of Cheeses (GFA) **£14.00**
Arran Cheddar, Brie De Meaux and Blue Murder. With Cranberry Chutney and Oatcakes

Affogato (GFA) **£14.00**
Vanilla Ice Cream, Espresso and Amaretto with Shortbread

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STARTERS

Celeriac, Hazelnut and Truffle Oil Soup (V)(GFA) **£8.00**
With Garlic & Herb Croutons

Goats Cheese, Caramelised Onion & Roasted Sweet Pepper Tart Tatin (V) **£9.00**
With Pea & Parsnip Puree

"Bouchee A La Reine" **£10.00**
Vol Au Vent with a Chicken, Mushroom & Bacon Veloute

King Scallop & Prawn Gratin **£11.00**
In a Creamy Cognac & Chive Bechamel with Swirls of Mashed Potato

Honey Glazed Ham Hock Terrine (GFA) **£9.50**
With Pickled Vegetables and Oatcakes

Trio of Smoked Salmon, Gravadlax Salmon & Lemon Sole Ceviche (GFA) **£10.00**
With Caper Crème Fraiche and Melba Toast

MAINS

Battered or Breaded Haddock (GFA) **£19.00**
Served with Chips, Peas and Tartare Sauce

Beef or Chicken Burger and Fries (GFA) **£15.50**
Add Cheese or Bacon £2 per topping

Butternut Squash, Kale and Apricot Roast (V)(VG) **£17.50**
Served with Roasted Vegetables, Rissollee Potatoes and Veggie Gravy

Monkfish "A L'Americaine" (GF) **£24.50**
Monkfish Cooked in a Spicy Tomato Sauce with Pilaf Rice

Steak and Ale Pie **£19.00**
With Chunky Chips and Seasonal Vegetables

Chicken Balmoral **£19.00**
Chicken Breast with Haggis Filling, Bacon Sauce, Seasonal Vegetables and a Whisky Sauce

Vegetable Millefeuille (V) **£17.50**
Layers of Puff Pastry with Roasted Courgette, Sweet Pepper, Aubergine, Tomato and a Ricotta Mouse

Pheasant Salad (COLD)(GF) **£17.50**
With Chicory, Cashew Nuts, Candied Beetroot and Raspberry Vinegar Dressing

Please inform your server of any allergies or intolerances prior to ordering. A discretionary service charge of 10% will be added to the bill for parties of 6 or more