

## Starters

<b>Stornoway Benedict</b>	<b>£9.95 (£5.95)</b>
Crerar Hotels most popular dish ever – a tower of toasted English muffin, smoked ham, world famous Charles Macleod Stornoway black pudding, poached hen's egg, with asparagus and hollandaise sauce	
<b>Carpaccio</b>	<b>£12.75 (£7.75)</b>
Beef fillet, rocket, olive oil, lemon juice and Parmesan shavings	
<b>Scallops</b>	<b>£8.95 (£5.95)</b>
Trio of Scottish scallops, Charles Macleod Stornoway black pudding, cauliflower purée	
<b>Trio of Smokey Surf and Turf</b>	<b>£8.95 (£4.95)</b>
Highland Venison, Barbury duck and Scottish smoked salmon, with beetroot relish	
<b>Loch Fyne Oysters (3)</b>	<b>£7.50 (£4.25)</b>
World famous Loch Fyne oysters, as they come	<b>£2.00 each thereafter</b>
<b>French Onion Soup</b>	<b>£4.95 (£1.95)</b>
Isle of Mull cheddar flute	
<b>Classic Mussels</b>	<b>£6.75 (£3.75)</b>
Scottish mussels steamed with Chablis, shallots, garlic and chives, with crusty bread	
<b>Prawn and Crayfish Cocktail</b>	<b>£6.50 (£3.50)</b>
Wild crayfish, prawns, crisp leaves and Marie Rose sauce	
<b>Pâté</b>	<b>£6.25 (£3.25)</b>
Smooth chicken liver pâté, brioche and red onion marmalade	
<b>Goats Cheese</b>	<b>£6.25 (£3.25)</b>
Grilled goats cheese, dressed watercress and rocket salad with tomato and cucumber salsa	
<b>Sweet Potato</b>	<b>£6.25 (£3.25)</b>
Croquette, walnut crumb, red pepper coulis	
<b>Strathmore still or sparkling mineral water, 1litre</b>	<b>£3.50</b>

## Mains

All main dishes will be served with new potatoes rolled in butter and parsley, with fresh broccoli, unless otherwise noted or requested

**Scallops** £16.95 (£8.75)

A quintet of Scottish scallops, sautéed with butter and pancetta lardons  
Or with Charles Macleod Stornoway black pudding, cauliflower purée

**Dover Sole** £19.95 (£9.25)

Asparagus, pan fried whole scallop, caper butter

**Salmon** £14.95 (8.25)

Crisp skinned Scottish salmon, chestnut purée, pearl barley and broad bean risotto, beetroot coulis

**Duck** £15.75 (£8.75)

Crisped breast of Barbary duck, pan seared and grill finished with pan jus

**Chicken and Asparagus** £14.95 (£8.25)

Chicken breast wrapped with Parma ham, sautéed with chorizo, whole garlic cloves, button mushrooms and asparagus

**Steamed Mussels** £12.95 (£7.25)

Scottish mussels steamed with Chablis, shallots, garlic and chive sauce with crusty bread

**Risotto** £10.95 (£5.95)

Wild mushroom, rocket, Parmesan crisp

**Gratin** £10.95 (£5.95)

Cauliflower and scallion gratin, Isle of Mull cheddar, crème fraîche, pine kernel and oatmeal crust, confit of cherry tomatoes

## Steak and Grill Menu

All our meats are British Farm Assured and sometimes from the Crerar Hotels Home Farm pedigree, grass fed herd.

Let us know how you would like your steak cooked. All served with homemade onion rings, cherry vine tomatoes, watercress and chunky chips.

Chateaubriand (for two)	£44.25 (£24.25)
Fillet Steak	£26.25 (£14.75)
Sirloin Steak	£21.95 (£11.95)
Rib Eye Steak	£18.95 (£10.25)
T-bone Steak	£19.95 (£11.25)
Venison Loin	£24.75 (£13.75)
Rump of Lamb	£18.95 (£10.25)

## Sauces

Please choose from chef's selection of sauces included in your grill:

Cracked black peppercorn sauce

Béarnaise sauce

Port and Dunsyre Blue sauce

## Side dishes

Panache of fresh seasonal vegetables	£3.95
Chunky chips	£3.95
Homemade onion rings	£3.95
Rustic truffle oil mashed potato	£3.95
Garden salad	£3.95

## Sweets

<b>Pear</b> Mulled wine poached pear, crème fraîche	£5.95 (£2.95)
<b>Toffee</b> Sticky toffee pudding, vanilla pod ice cream	£5.95 (£2.95)
<b>Crumble</b> Plum crumble, stem ginger ice cream	£5.95 (£2.95)
<b>Mousse</b> Mascarpone and amaretto mousse, strawberry and basil compote	£5.95 (£2.95)
<b>Pudding</b> Croissant bread and butter pudding, crème Anglaise	£5.95 (£2.95)
<b>Cheesecake</b> White chocolate cheesecake, blackberry syrup	£5.95 (£2.95)
<b>Cheese Plate</b> Isle of Mull cheddar, Howgate brie and Dunsyre Blue with oatcakes, grapes and chutney	£7.95 (£4.75)
<b>Ice Cream</b> A selection of homemade ice cream	£4.95

## Dessert Wines

<b>39. Muscat de Jean Minervois, France NV (half bottle)</b> Wonderfully powerful botrytis nose – clean, refreshing, beautifully elegant wine showing excellent richness	£11.95
<b>40. Fonseca Bin 27 NV port (half bottle)</b> A sweet, rich and powerful wine, with ripe plum and damson fruit flavours	£11.95

## Coffees

Cafetière of after dinner Java Bean coffee served with tablet	£2.45 (per person)
Calypso ~ with Tia Maria	£4.95
Napoleon ~ with brandy	£4.95
Gaelic ~ with Crerar's own label malt whisky	£4.95
Irish ~ with Jameson Irish Whiskey	£4.95