



## Starters

<b>Soup of the day</b>	£3.95
<b>Cullen skink</b> Traditionally made with peat smoked haddock, spring onion, potatoes and milk, served in a damper bread roll	£4.95
<b>Chicken liver pâté</b> Served on salad leaves with redcurrant jelly and oatcakes	£4.50
<b>Gravlax</b> Gravlax of salmon cured with fresh herbs, Crerar's own single malt whisky dressing, horseradish crème fraîche and Melba toast	£5.95
<b>Venison carpaccio</b> Venison carpaccio served on fresh rocket salad with Parmesan shavings, red berry compote and balsamic glaze	£6.25
<b>Goats cheese tarte tartin</b> Toasted medallion of goats cheese served on confit tomatoes, buttery puff pastry and balsamic dressing	£5.50
<b>Duo of pressed melon</b> Served with a honey and orange dressing	£4.50
<b>West coast mussels</b> Poached mussels with onions, garlic and herbs in white wine finished with cream and served with crusty bread	£6.95
Strathmore still or sparkling mineral water, 1litre	£3.50

## Mains

<b>Spicy chicken and peppers</b>	£9.95
Stir fried in a sweet chilli sauce and served on a bed of noodles	
<b>Stir fried vegetables</b>	£8.50
Stir fried vegetables with fresh basil, served in a crispy tortilla basket with rice and a tomato sauce	
<b>West coast mussels</b>	£9.95
Poached mussels with onions, garlic and herbs in white wine, finished with cream and served with crusty bread or fries	
<b>Grilled fillet of salmon</b>	£9.95
Grilled fillet of salmon topped with a dill and lemon dressing and served with a mixed salad	
<b>Scallop mille feuille</b>	£12.95
Seared, hand dived scallops layered with crispy chorizo sausage, black pudding, parmesan biscuit and spinach purée	
<b>Wild mushroom risotto</b>	£8.95
A mixture of fresh wild woodland mushrooms, creamy risotto and parmesan shavings	
<b>Vegetable pancake</b>	£8.95
Wilted spinach, asparagus and aubergine caviar glazed with paprika aioli	
<b>Barbary duck</b>	£11.95
Confit of duck leg with pan fried breast of duck served pink with creamed potatoes and an orange and cinnamon jus	
<b>Battered haddock</b>	£10.95
Fillet of haddock in crispy batter with proper chips and mushy peas	
<b>Prime rustic burger</b>	£9.50
Served in a bap, with proper chips and tomato onion relish	
<b>Steak pie</b>	£9.95
Succulent steak casseroled with vegetables in a rich gravy, topped with a fluffy pastry pillow and served with new potatoes	

## Steaks

All come served with proper chips, tomato and onion rings

Sirloin	£14.95
Fillet	£16.95
Rib eye	£15.95
T-bone	£19.95

## Salads

all £9.95

Salad bowls filled with dressed salad leaves, cherry tomatoes, cucumber, red onion, peppers and garlic rosemary croutons. Add proper chips for £2.95.

Choose from:

Seared and peppered minute steak with sautéed onions

Chargrilled cajun chicken and tomato chutney

Grilled brie, beechwood smoked bacon and redcurrant dressing

Sautéed forest mushrooms, spinach and goats cheese

Seared sweet chilli salmon fillet and chive sour cream

## Desserts

Sticky toffee pudding £4.50

Rich sponge with a satisfyingly decadent toffee sauce and vanilla ice cream

Bread & butter pudding £4.50

Traditional favourite with sultanas, nutmeg and crème Anglaise

Toffee sundae £4.50

Ice cream with chunks of toffee, lashings of fresh cream and toffee sauce

Local cheese platter £6.95

Blue, Cheddar and Brie, served with grapes, celery and biscuits

Vanilla ice cream £3.95

With wafer