

All our dishes are freshly prepared to order. For guests dining on a dinner, bed and breakfast rate, the bracket figure is the supplement per dish.

## Starters

**Stornoway Benedict** £10.95 (£5.95)

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

**Langoustine plate** £10.75 (£6.75)

Whole grilled langoustines, garlic, saffron and chive butter, a soft leaf salad and caramelised onion bread

**Lobster and hot smoked salmon boats** £8.95 (£4.95)

Snippets of lobster and hot smoked salmon bound with cream cheese, horseradish and presented in Little Gem boats and finely chopped pickled cucumber

**Loch Fyne oysters** (for 3) £7.50 (£4.25) / £2.00 each thereafter

**Smoked salmon** £7.25 (£3.95)

Gravadlax and lime crème fraîche

**Classic mussels** £6.75 (£3.75)

Scottish mussels steamed with Chablis, shallots, garlic and chives with soda bread

**Crayfish and prawn cocktail** £6.50 (£3.50)

Wild crayfish and prawns, crisp leaves and Marie Rose sauce

**Parfait** £6.25 (£3.25)

Smooth chicken liver parfait, brioche and red onion marmalade

**Bruschetta** £6.25 (£3.25)

Roasted peppers, Mascarpone, oaked sherry vinaigrette

**Waldorf salad** £6.25 (£3.25)

Crisp apple, walnut, celery, lemon and Dijon dressing

## Steak and Grill Menu

All our beef is Scottish 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 mushrooms, cherry vine tomatoes and chunky chips.

Grilled lobster with garlic butter	Half £24.75 (£13.75) Whole £47.95 (£26.25)
Chateaubriand (for two)	£44.25 (£24.25)
Surf and turf Fillet steak with a half lobster	£39.75 (£22.25)
Carpet bagger Fillet of prime Scottish steak, studded with smoked oysters, rich port jus	£28.95 (£17.95)
Fillet steak	£26.25 (£14.75)
Venison loin	£24.75 (£13.75)
Sirloin steak	£21.95 (£11.95)
Rump of lamb	£18.95 (£10.25)
Rib eye steak	£18.95 (£10.25)

## Sauces and Side Dishes

Mixed peppercorn sauce	£2.25
Béarnaise sauce	£2.25
Diane sauce	£2.25
Panache of fresh seasonal vegetables	£3.25
Chunky chips	£3.25
Side garden salad	£3.25
Homemade onion rings	£3.25

## Mains

<b>Monkfish</b>	<b>£17.95 (£9.75)</b>
Monkfish and red pepper kebab, salmon skin crisp, citrus butter, red onion chutney	
<b>Scallops</b>	<b>£17.95 (£9.75)</b>
Scottish scallops sautéed with butter and pancetta lardons	
<b>Chowder</b>	<b>£16.95 (£9.25)</b>
Peat smoked haddock, crayfish tails, whole langoustines, asparagus spears, potato and corn chowder	
<b>Duck</b>	<b>£15.75 (£8.75)</b>
Crisped breast of Barbary duck, orange and honey glazed carrots, finished with pan jus	
<b>Chicken and asparagus</b>	<b>£14.95 (£8.25)</b>
Chicken breast wrapped with Parma ham, grilled chorizo, garlic, button mushrooms and asparagus	
<b>Mussels</b>	<b>£12.95 (£7.25)</b>
Scottish mussels steamed with Chablis, shallots, garlic and chive cream with olive bread	
<b>Tarte tatin</b>	<b>£10.95 (£5.95)</b>
Brie and apple parcels, rocket, home pickled vegetables, balsamic glaze, toasted sesame seeds	
<b>Squash</b>	<b>£10.95 (£5.95)</b>
Butternut squash and caramelised onion gâteau, pickled walnut and Parmesan salad	

## Salads

<b>Waldorf salad</b>	<b>£10.25 (£5.95)</b>
<b>Poached salmon salad</b>	<b>£11.75 (£6.25)</b>
<b>Steak strip salad</b>	<b>£18.95 (£10.25)</b>
Cold cuts of medium rare, grilled Scottish steaks, tossed with a crisp green salad, herb croutons and Dijon oil	
<b>Classic lobster salad</b>	<b>(half lobster) £23.95 (£13.25)</b>

## Sweets

<b>Lemon</b>	£5.95 (£2.95)
Lemon and macaroon tart, vanilla pod ice cream	
<b>Pear</b>	£5.95 (£2.95)
Pear and cinnamon strudel, crème Anglaise	
<b>Chocolate</b>	£5.95 (£2.95)
Chocolate brownie, honeycomb ice cream	
<b>Raspberry</b>	£5.95 (£2.95)
Eton mess, raspberry coulis	
<b>Treacle</b>	£5.95 (£2.95)
Treacle tart, clotted cream ice cream	
<b>Blueberry</b>	£5.95 (£2.95)
Blueberry and Glayva fool, sesame and honey sablée biscuit	
<b>Cheese plate</b>	£7.95 (£4.75)
Isle of Mull cheddar, Howgate Brie and Dunsyre Blue with oatcakes, grapes and chutney	
<b>Ice cream</b>	£4.95
A selection of homemade ice cream	

## Dessert Wines

<b>39. Muscat de Jean Minervois, France NV</b>	(half bottle) £13.95
Wonderfully powerful botrytis nose – clean, refreshing, beautifully elegant wine showing excellent richness	
<b>40. Fonseca Bin 27 NV port</b>	(half bottle) £12.95
A sweet, rich and powerful wine, with ripe plum and damson fruit flavours	

## Coffees

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