



THE RESTAURANT AT CRAIGIELAW

SIDE DISHES

Bread and Butter £3

Skinny or Chunky Chips £4

Green or Mixed Salad £4

Seasonal Vegetables £4.50

Garlic Bread x 3 £4

Roast Potatoes £4

Ratatouille £4.50

Leek Mash £4

DESSERTS

Sticky Toffee Pudding £9
Served with vanilla ice cream

French Apple Tart £9
Served with blood orange sorbet

Vanilla Crème Brulee £9
Served with shortbread

Chocolate Torte £9
With fruit coulis

Affogato £14
Vanilla ice cream, amaretto, espresso

Selection of Ice Cream £3 (per scoop)



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STARTERS

Soup of the Day 6.5
Served with artisan bread

Cullen Skink 9.5
Served with bread & butter

Haggis Bon Bons 9
Served with whisky Mayo

Pan Seared King Prawns 11
Served with garlic & herb butter on garlic bread

Harissa Hummus 9
Served with mixed olives, flatbread & raita & sundries tomatoes

Deep Fried Camembert 9.5
Served with redcurrant jelly & salad garnish

MAINS

Battered or Breaded Haddock 19
Served with chips, peas and tartare sauce (gf, df)

Haggis, Neeps & Tatties 17
Served with whisky sauce.
Also available as vegetarian

Grilled Salmon Escalope 20
Served with leek mash, niçoise ratatouille with tomato bearnaise sauce

Craigiellaw Pie of the Day 18
Served seasonal Vegetables & chips

Balmoral Chicken 19
Served with leek mash potatoes , seasonal vegetables & whisky sauce

Roast of the Day 19
Served with roast potatoes, seasonal vegetables, Yorkshire puddings & onion gravy

Beef Burger & Fries 18
Brioche baby gem lettuce, tomato
Add, bacon, cheese or Haggis 2 per topping

Mushroom and Spinach Linguine 16
Served in a creamy parmesan cheese sauce & garlic bread
Add chicken 4