



THE RESTAURANT AT CRAIGIELAW

SIDE DISHES

Skinny or Chunky Chips	£4.00
Green or Mixed Salad	£4.00
Seasonal Vegetables	£4.50
Garlic Bread x 3	£4.00
Pan seared Green Beans with Pancetta	£5.00
Parmesan Fries	£4.70
Mashed Potatoes	£4.00

DESSERTS

White Chocolate & Raspberry Cheesecake With Suzette Sauce	£9.00
Apple & Sultana Crumble With Vanilla Ice Cream	£9.00
Chocolate & Clementine Torte (VE,GF) With Blood Orange Sorbet	£9.00
Cheese Board (GFA) Selection of Cheese, Crackers and Accompaniments	£14.00
Affagato Vanilla Ice Cream, Espresso and Amaretto	£14.00



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STARTERS

French Onion Soup (GFA)(V) With Gruyere Croutons.	£7.50
Pate De Campagne Farmhouse Coarse Pork Pate with Pickled Cornichons, Pear & Sultana Chutney and Oatcakes	£8.50
Craigielaw Salmon Gravdlax (GFA) With Dill Crème Fraiche, Pickled Cucumber and Melba Toast	£9.50
Haggis, Neeps & Tatties With Whisky Sauce	£9.00
Goat's Cheese, Sundried Tomato & Caramelised Onion Tart Tatin (V) With Pesto Verde	£9.00

MAINS

Battered or Breaded Haddock (GFA) Served with Chips, Peas and Tartare Sauce	£19.00
8oz Sirloin Steak (GFA) With 4 Peppercorn Sauce, Provencal Tomato, Garlic Portobello Mushroom, French Fries and Salad	£28.00
Coq Au Vin Chicken Leg cooked in Red Wine, Baby Onions, Mushrooms and Lardon. Served on Mash & Green Beans	£19.00
Duck and Pork Cassoulet (GFA) With Flageolet Beans, Duck Leg, Pork Belly, Pork Sausage, Streaky Bacon and Tomato. Served with Toasted Crusty Bread	£19.00
Mushroom & Tarragon Ravioli Gratin (V) With White Wine Cream Sauce, Breadcrumbs and Gruyere Cheese	£17.50
Pan Seared Seabass Fillet On a Vegetable Julienne, Fondant Potato and a Mussel & King Prawn Sauce	£18.00