

Evening Menu

Daily Special Board showing Chef's Daily Specials

Starters

Soup of the day/£4

Served with crusty bread roll

Cajun Chicken Salad/£6

Served with Heather Hill's Farm honey, cashew nuts and filo pastry

MacSween's Haggis and Chicken Liver Pate/ £6

House recipe of coarse pate, served with beetroot chutney and Arran oatcakes

Cullen Skink /£7

Traditional smoked haddock and potato soup
served with herb croutons
(rolls available on request at time of ordering)

Strathspey Creamed Wild Mushrooms /£6

With basil pesto and roast garlic loaf

Duo of Argyll Smoked Salmon/£9

Accompanied by pickled ginger, cucumber ribbons and crispy rice noodles,
lightly dressed with sweet chilli sauce. This Salmon was recently awarded 2 Gold Stars at
The Great Scottish Taste Awards 2011

Stornoway Black Pudding/£6

Topped with caramelised red onions, goats cheese and puff pastry.

Trio of Starters/£9

Chef's taster portions of;

- Argyll smoked salmon, ginger and cucumber
- MacSween's haggis & chicken liver pate with beetroot chutney and Arran oatcakes
- Goat's cheese, Stornoway black pudding and puff pastry stack
served with caramelised red onion

Main Course

8oz Scotch Rib eye steak/£20

6oz Fillet steak/£25

Served with flat cap mushroom, MacSween's haggis, panko breadcrumbs and caramelised shallots. Accompanied with French fries seasoned with sherry vinegar

Suggested Wines: Douglas Green Cabernet Sauvignon £21
Yalumba Merlot £24

Confit Leg of Gressingham Duck/£15

Served with sweet potato puree, haricot beans, black pudding and mashed potato

Suggested Wine: Pinot Nero Oltrepo Pavese £21

Duo of Lamb Cutlets and Lamb Breast/£17

Served with rosemary crushed new potatoes, ratatouille vegetables and herb crust

Suggested Wine: Pinot Nero Oltrepo Pavese £21

Roast Chicken Breast Salad/£13

With chorizo and Stornoway black pudding salad,
balsamic dressing and roast new potatoes

Suggested Wine: Ribeaupierre Chardonnay £19

Roast Chicken Breast/£13

With baby onion, pancetta and leek sauce with mashed potato

Suggested Wine: Ribeaupierre Chardonnay £19

Tender Loin of Pork wrapped with Streaky Bacon/£15

With honey roasted baby apples, new potatoes and roast carrots served with pork stuffing and honey and mustard dressing

Suggested Wine: Caceres White Rioja £21

The Cruin Burger/£13

Steak mince, chorizo and black pudding burger topped with Applewood smoked cheddar, onion rings and served with hand cut chips

Suggested Wine: Wise Eagle Bay Shiraz £33

Strathspey Wild Mushroom Linguini /£14

Served with tarragon and parmesan cream, dressed with wild rocket and white truffle oil.

Available with smoked chicken breast & pancetta on request.

Suggested Wine: Pinot Grigio Oltrepo Pavese £21

Hot Smoked Salmon Penne Pasta /£14

King scallops, cherry tomato and basil sauce, finished with mascarpone cheese.

Dressed with wild rocket and parmesan shavings

Suggested Wine: Emile Durand Chablis £22

Tomato and Thyme Risotto/£11

Plum, sun blushed and cherry tomato risotto with fresh thyme
and caramelised red onions

Suggested Wine: Ribeaupierre Chardonnay £19

Smoked haddock, Confit Pork and Arran Mustard Terrine/£15

Spring onion and cheddar cream served with new potatoes

Suggested Wine: Gran Tierra Reserve Chardonnay/Viognier £26

Roasted Beetroot and Goats Cheese/£12

With puff pastry and creamed greens

Suggested Wine: Villa Maria Richmond Brook Sauvignon Blanc £36

Sides

Hand cut chips / £2

Hand cut chips tossed with garlic and chilli, topped with parmesan / £3

House salad / £3

Mustard mayo / truffle mayonnaise / lime mayo £1 each

Onion rings / £3

Cocktail olive selection / £3

Garlic bread / £3

Pepper /Diane sauce / £3

Duck fat roasted new potatoes/£3

Desserts

The Cruin's Sundae / £6

Warm chocolate fudge, 'dolce de leche' caramel ice cream, boozy cherries and crushed chocolate biscuits topped off with a chocolate pencil

Crème de Cassis and Blackcurrant Cheesecake / £6

Served with blackcurrant sorbet and honeycomb

Rich Belcalade Dark Chocolate Terrine / £6

Served with pistachio ice cream and praline sauce

Iced Hazelnut and Honey parfait / £6

With fresh raspberries and tuille biscuit

Selection of Ice Cream or Sorbets / £5

Scottish Cheese Board / £9

Served with beetroot chutney, baby pears and crackers

Suggested Wine: Gran Tierra Reserve Cabernet/Carmenierre

Liqueur Coffee

Highland Coffee - Drambuie

Gaelic Coffee - Scotch Whisky

Irish Coffee - Jameson's Irish Whiskey

Café Royale - Cognac

Calypso Coffee - Tia Maria

Caribbean Coffee - Dark Rum

Riviera Coffee - Cointreau

Classico Coffee - Amaretto

All £4.80