

## Lunch Menu

Please see our Specials Board for Chef's Daily Specials

### Starters

Soup of the Day / £4

MacSween's Haggis and Chicken Liver Pate / £6

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

Cullen Skink / £6

Traditional smoked haddock and potato soup  
topped 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 / £7

Served with guacamole, sweet chilli sauce and crispy tortilla strips

Cajun Chicken Salad / £6

Free range Cajun chicken strips served with Heather hills honey,  
cashew nuts and filo pastry

## **Main Courses**

### **Harrissa Marinated Pork Ciabatta** /£11

Layered with roasted aubergine and lemon yogurt,  
served with hand cut chips

### **Roast Chicken Salad** /£13

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

### **Roast Chicken Breast** /£13

With baby onion, pancetta and leek sauce with mash potato

### **Strathspey Wild Mushroom Linguini** /£12

With tarragon and parmesan cream and a splash of truffle oil. Available with smoked  
chicken and pancetta on request

### **Hot Smoked Salmon Penne Pasta** /£12

With cherry tomato and basil sauce, finished with mascarpone cheese

### **8oz Scotch Ribeye steak** /£20

#### **6oz Fillet steak** /£25

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

### **Cullen Skink** /£9

Traditional smoked haddock and potato soup served with honey and mustard  
salad and wedge of apple wood smoked cheddar with oatcakes

### **The Cruin Burger** / £13

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

### **Duo of Argyll Smoked and Hot Smoked Salmon** /£16

Served with pink peppercorn crème fraiche, caper and rocket salad,  
accompanied by roasted Camembert cheese and sliced garlic loaf

### **Tomato and Thyme Risotto** /£11

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

### **Confit duck leg** /£13

Served with fennel, sweet chilli sauce and sesame coated sweet potato salad

### **Roasted Beetroot and Goats Cheese** /£12

With puff pastry and creamed greens

## Sides

- Hand cut chips /£2
- Hand cut chips tossed with garlic and chilli topped with parmesan /£3
- House salad / £2
- Mustard mayo, truffle mayonnaise or citrus mayo /£1
- Onion rings/£3
- Cocktail olives /£2
- 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 flaked almonds

### 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

Fresh raspberries and tuille biscuit

### Selection of Ice Cream or Sorbets /£5

### Scottish Cheese Board /£9

Served with beetroot chutney, baby pears and crackers

## 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