



THE CRUIN

Valentine's Day

£28 per person

Includes either Glass of Prosecco, 175ml house wine, bottle of house beer or a soft drink

Please inform staff of any allergens

Selection of canapes

Starters

Red pepper and tomato soup (V)

Toasted sour dough topped with tomato tapenade

Chicken liver pate

Arran oatcakes – house chutney

Grilled tiger prawns

Warm garlic & chilli butter – crispy shallots – toast

BBQ glazed pork cheek

Sweet potato puree – grilled Andouille sausage – Applewood cheddar croquette

Argyll smoked salmon

Tartare hollandaise – sour dough croutons

5oz fillet steak (+ £6 supplement)

Hand cut chips – short rib and wild mushroom ragu

(Add 3 pan fried scallops for £6)

Handmade spinach tagliatelle

Slow cooked beef short rib ragu – Parmesan

Macsweens Vegetarian haggis (V)

Grilled flat cap mushrooms – garlic buttered mash – wild mushroom cream

The Cruin's beef burger

Topped with salami and sliced mozzarella cheese – hand cut chips – chipotle chilli slaw – onion rings

Main Courses

Roasted cod fillet

Smoked pancetta & wild mushroom cream sauce – garlic buttered mash

Roasted breast of chicken

Parma ham & Burrata mozzarella – tomato & basil sauce – fried new potatoes

Desserts

Pumpkin pie

Maple syrup Italian meringue – ginger ice cream

Bailey's ice cream

Hot chocolate fudge sauce – brioche croutons

Caramel cheesecake mousse

Salted peanut biscuit crumbs – pear sorbet

Apple tart tartin (for 2 to share)

Served with crème anglaise and vanilla ice cream

Menus are subject to change without prior notice