



THE CRUIN

Dinner Menu

Starters

Soup of the day

served with a warm roll / £5

Cullen skink

served with a warm roll / £6.50

Great Glen venison salami

Panko breaded smoked black pudding and cheddar cheese, Katy Rodgers crowdie cheese and quince / £7

Kiln smoked salmon rillettes

served with toasted sour dough / £8

Roasted red pepper hummus

crispy chick peas, warm rosemary focaccia / £5

Whipped goat's cheese

red pepper avjar, balsamic shallots & sour dough croutons (V) / £7

Chicken liver pate

served with Arran oatcakes and house chutney / £6

Main Courses

Roasted chicken supreme

served with white bean, savoy cabbage, Andouille New Orleans sausage & tomato casserole / £15

Pan fried duck breast

served with confit duck leg flaked through lightly curried puy lentils and parsnip puree / £18

Roasted loin of venison

served with parsnip puree, venison chorizo jus and fondant potato / £20

The Cruin's chorizo & black pudding burger

topped with smoked cheddar and served with chipotle chilli coleslaw, hand cut chips and beer battered onion rings / £13

8 hour slow cooked beef

Bourgignon sauce and garlic buttered mash potato / £15

Three cheese rigatoni pasta

topped with slow braised oxtail / £12

Punk IPA beer battered haddock

served with hand cut chips, buttered peas & tartare sauce / £11

Crispy fried risotto 'arancini'

served with a wild mushroom fricassee and white truffle oil / £12 (V)

Side orders

Hand cut rooster chips / £3

Sweet potato fries / £3.50

Garlic ciabatta / £3.50

Beer battered onion rings / £3

Grilled flatcap mushrooms with garlic butter / £3

Selection of focaccia and sour dough breads served with E.V.O oil and aged balsamic / £3.50

Desserts

Millionaire tart

Served with Bailey's ice cream / £6.5

Handmade cheesecake (please ask for flavour) / £6

Selection of Auchentullich farm ice creams and Thorntonhall farm sorbets / £5

Bramley apple and Stem ginger compote

served with vanilla ice cream, hot butterscotch sauce and crumble topping / £6

Seasonal cranachan (adjusted to use seasonal fruit) / £6

Subject to Change