



THE CRUIN

Lunch Menu

Starters

Soup of the day served with a warm roll / £5

Classic Cullen skink served with a warm roll / £6

Chicken liver pate
served with Arran oatcakes and house chutney / £6

Beer battered haddock goujons
served with tartare sauce / £6

Whipped goats cheese layered with filo pastry and roasted beetroot
finished with aged balsamic vinegar / £6 (V)

Main Courses

Punk IPA beer battered haddock
served with handcut chips, buttered peas & tartare sauce / £11

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

Chicken breast strips marinated in yoghurt, lemon & spices
served with coconut curried puy lentils & savoy cabbage / £12

Crispy fried risotto 'arancini'
served with a wild mushroom fricassee and white truffle oil / £12 (V)

Lamb kofta ciabatta

Topped with wild garlic & pesto and crumbled goat's cheese. Served with yoghurt, pea & spring onion potato salad. / £13

Premium sausages served with garlic buttered mashed potato

With slow cooked onions and red wine gravy / £10

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

Handmade cheesecake (please ask for flavour) / £6

Millionaire chocolate tart
Served with Bailey's ice cream / £6.50

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

+ DAILY SPECIALS

Subject to change