



Starters

Soup of the day / £5

Served with a warm roll

Chicken Liver Pate / £6

House chutney – Arran oatcakes

Smoked Paprika Creamed Mushrooms (V) £6

Toasted sour dough – Parmesan Cheese

Lamb Meatballs & Spicy Andouille Sausage £7.50

Tomato & basil ragu – bread for dipping

Isle of Wight Tomatoes (V) £7.50

Crispy Fried Polenta - Chilli & red pepper jam-
Crumbled Goats Cheese

Main Courses

8 Hour Slow Cooked Beef / £15

BBQ jus – Carrot puree – Cheddar mash

West Brewery Beer Battered Haddock / £11

Hand cut chips – tartare sauce – buttered peas

Roasted Chicken Supreme / £14

Isle of Wight tomatoes – Buffalo mozzarella &
guacamole – Aged balsamic vinegar – Hand cut
chips

Grilled Flat Cap Mushrooms (V) £ 10

Vegetarian haggis – Baby onion & grain mustard
cream – Hand cut chips

Lamb Kofte Burger / £13

Stornoway black pudding – Applewood smoked
cheddar – Brioche bun – Coleslaw – Sweet potato
fries

Desserts

Orange Marmalade Ice Cream / £6

Perthshire strawberries – Vanilla ice cream – Mini
meringues

Chocolate Fudge Cake / £7

Dolce de leche caramel – Cappuccino ice cream

Auchentullich Farm Prosecco Ice Cream / £7

Perthshire raspberries – Popping candy

Auchentullich Farm Ice Creams and Thorntonhall Farm Ice Cream / £6

Sides

Hand cut rooster chips / £3

Sweet potato fries / £3.50

Garlic ciabatta / £3

Beer battered onion rings / £3

Grilled flat cap mushrooms with garlic butter/£3

Please inform staff of any allergens or dietary requirements.

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