

# *Fresh Seafood from the West Coast*

*Loch Creran Oysters: on a bed of ice  
served with Tabasco and Shallots vinegar*

*Single - £ 2.00*

*1/2 Dozen - £ 10.95*

*Dozen - £ 19.95*

*Seafood Platter: Whole Langoustine,  
Crab claws, Mussels in creamy garlic sauce  
Served with salad, Marie Rose Sauce and garlic bread*

*£26.95*

## *Whole Langoustine Platter*

*Served with salad, Marie Rose Sauce and chips or new potatoes*

*£25.95*

## *Baked Halibut fillet*

*Served with dill mash potatoes, grilled asparagus  
and creamy white wine sauce*

*£ 19.95*

# *Light Lunch*

## *Bruschetta*

*Smoked mussels, tomato salsa and parmesan*

*£5.95*

## *Scampi*

*With chips, salad and tartar sauce*

*£11.95*

## *Stir fry duck breast*

*on a bed of salad with new potatoes, poached egg and soy sauce,  
honey and sesame seed dressing*

*£17.95*

## *Sandwiches selection*

*white or wholemeal bread*

*all sandwiches served with own crisps and side salad*

## *Ham and wholegrain mustard*

*£ 5.95*

## *Tuna mayonnaise sandwich*

*£ 6.95*

## *Chragg's Club sandwich*

*Smoked chicken breast, streaky bacon, salad and mayonnaise*

*£8.95*

## *Ploughman's deli Board*

*Mature cheddar, Stilton, brie, ham, pickled spring onion,  
chutney and baguette*

*£8.95*

**Please ask staff for allergens**

# Starters

## *Soup of the day*

*with bread and butter*

£ 4.55

## *Cullen Skink*

*with bread and butter*

£ 5.95

## *Grilled Pigeon breast*

*served with black pudding and celeriac & apple remoulade*

£ 6.65

## *Duck liver pate topped with red wine jelly*

*with red onion relish and oatcakes*

£ 6.25

## *Baked Camembert*

*with toasted almonds and baby cranberry compote*

£ 5.95

## *Sun blushed tomato, spinach and ricotta ravioli*

*with basil pesto and parmesan*

£ 7.95

## *Trio of seafood:*

*smoked salmon pate, crayfish cocktail and rollmop herring*

£ 6.95

## *Asparagus*

*with poached egg and hollandaise sauce*

£ 6.25

## *Warm Double baked Gruyère cheese soufflé*

*with fine beans wrapped in bacon and Dijon mustard & cheddar sauce*

£ 7.45

## *Smoked haddock & salmon fish cake*

*with mix salad and sweet chilli sauce*

Starter £ 6.55

Main £ 12.95

## *Mussels Mariniere*

*served with garlic bread*

Starter £ 6.55

Main £ 12.95

**Please ask staff for allergens**

# Main courses

## *Breaded Haddock fillet*

*hand cut chips, garden peas and tartar sauce*

*£12.45*

## *Sea bass fillet wrapped in potato ribbon*

*Served with sauté courgette, roast cherry tomato and tomato & basil sauce*

*£15.25*

## *Pan-seared King Scallops*

*on a bed of spring onion & pepper risotto, served with vegetables and white wine sauce*

*£19.95*

## *Grilled duck breast*

*served with sweet potatoes chips, vegetables, red onion marmalade and rich jus*

*£17.95*

## *Venison Haunch*

*fondant potato, black pudding, vegetables and rich jus*

*£18.95*

## *Duo of : Slow braised pork belly & smoked pork fillet*

*served with potato rosti, braised savoy cabbage and rich jus*

*£17.45*

## *"Chraggs" Caesar salad*

*Grilled Chicken breast, cos lettuce, herb croutons, parmesan crisps, quail egg & anchovies*

*£14.95*

## *21 days matured Scottish Sirloin steak*

*hand cut chips, baked tomato, mushrooms, shallots and peppercorn sauce*

*£20.95*

## *Surf and turf*

## *Scottish Fillet steak topped with Tiger prawns & garlic butter ravioli*

*hand cut chips, baked tomato, mushrooms, shallots and peppercorn sauce*

*£25.95*

## *Pan seared watermelon grilled asparagus topped with grilled goat cheese*

*served with salad and garlic bread*

*£11.95*

**Please ask staff for allergens**

# Desserts

*Rich chocolate and Aberfeldy whisky truffle torte  
with Caramel ice cream, candied almonds and black cherries*

£ 5.95

*Dates sticky toffee pudding  
with toffee sauce and vanilla ice cream*

£ 5.55

*Baileys, coffee and Oreo biscuits trifle cheesecake*

£ 5.95

*Chocolate praline baked Alaska  
with white chocolate Drambuie sauce*

£ 5.95

*Creme Brulee of the day*

*with shortbread*

£ 5.55

*Soft centred chocolate fondant  
with coconut ice cream (15 minutes to be cooked)*

£ 6.55

*Pavlova*

*served with strawberries and vanilla scent cream*

£ 5.55

*Mango and Passion fruit mousse  
with raspberries sorbet and caramelised oranges*

£ 5.55

*Selection of cheeses: Blue, Brie and Scottish cheddars:*

*served with grapes, apple, celery, own chutney,  
biscuits & oatcakes*

£ 8.95

**Please ask staff for allergens**