

## Small Plates

### Vegetarian Plates

Cauliflower Bhajis with Coriander &  
Onion Salsa

£6 Vegan GF

Goats Cheese with Warm Figs &  
Beetroot Balsamic

£7 GF

Seared Fennel with Fresh Herbs,  
Lemon & Parmesan

£5 GF

Roasted Butternut & Sweet Chilli Chick  
Pea Salad with Fresh Mint

£6 Vegan GF

### Meat Plates

Chicken Liver Parfait with Carrot  
Chutney & Bannocks

£5

Flat Iron Steak with Harissa, Rocket  
& Tomato Ceviche

£10 GF

Braised Pork Cheek in Apple & Potato  
Cream with Crispy Sage

£7 GF

Smoked Duck Salad with Raspberry  
Vinaigrette

£7 GF

### Fish Plates

Monkfish Scampi with Wild  
Garlic Aioli

£7 GF

Hot Smoked Salmon with Celeriac &  
Horseradish Remoulade

£7 GF

Traditional Smoked Haddock Kedgeree  
Risotto with Fresh Herbs

£6 GF

Seared Squid with Sweet Pimento, Torn  
Basil & Cayenne Aioli

£5 GF

## Side Orders

£3

Pomme Frites      Hand-Cut Roosters      Dressed Salad  
Mixed Bean Salad      Braised Red Cabbage  
Bread & Olive Tapenade

£4

Ratatouille      Seared Green Vegetable      Sweet Potato Fries  
Bread, Tapenade & Hummus      Dauphinoise Potatoes

## Argentine Grill Menu

Wood Fired Grill that allows the chef to easily control the cooking temperature while it infuses the food with unique flavour of the burning wood

### **Hand Made Burgers served on a Brioche Bun with Fries & Salad**

Steak Burger with Ayrshire Cheddar & Bacon  
Venison Burger with Blue Cheese  
Crispy Southern Fried Chicken Burger  
Chick Pea, Beetroot & Goats Cheese Burger (V)

**All £12**

**GF Available with £0.50 Supplement**

### **Prime Scotch Beef with Seared Tomato & Rocket Salad and Triple Cooked Chips**

10oz Rib-eye **£24**  
10oz Sirloin **£23**  
10oz Rump Steak **£15**

#### **Choose a Sauce**

Blue Cheese, Béarnaise, Green Peppercorn

### **Cote Du Boeuf (800g)**

Perfect for 2 Slow Roasted Rib-eye on the Bone, carved and served with Fries, Salad and Selection of Chefs Sauces

**£60**

Please Allow at least 30 Minutes for us to prepare this dish

# **Craobh ~ Kroov**

## **Mains**

### **Fish & Chips**

North Sea Haddock – Hand-Cut Chips  
Dressed Salad

**£12** GF

### **Braised Beef Bourguignon**

Slow Cooked Beef — Mushroom's  
Rich Burgundy Gravy - Olive Oil Mash

**£14** GF

### **Roast Duck Breast**

Duck Breast - Dauphinoise Potato  
Seared Greens - Passionfruit Glaze

**£15**

### **Chicken with Smoked Garlic & Rosemary**

Braised Chicken – Smoked Garlic Jus  
Cannellini Bean's – Seared Gnocchi

**£13**

### **Seared Sea Bass Fillet**

Seared Sea Bass – Petit ratatouille  
Risotto Cake – Herb Oil

**£14**

### **Spinach & Lemon Maccheroni**

Baby Spinach – Lemon – Hazelnuts  
Maccheroni – Burrata

**£12 (V)**

### **Roast lamb Rump**

Roast Lamb – Dauphinoise Potato  
Braised Cabbage – Red Wine Jus

**£16**

### **Seafood Bouillabaisse**

Chefs Seafood Medley – Red Pepper Broth  
Pomme Frites – Cayenne Aioli – Herb Oil

**£14**

## Drinks Menu

### Scottish Brewed Beers From £4

Lia Fai 500ml, Ossian 500ml, Harvieston IPA  
330ml, Schiehallion 330ml, Old Engine Oil  
330ml

### Bottled Drinks From £2.50

Peroni 330ml, Becks Blue 275ml, Birra Moretti  
330ml, Bulmers Cider 500ml, Bulmers Fruit  
500ml

### Soft Drinks From £2.20

Coca Cola, Diet Coke, Irn-Bru, Diet Irn-Bru  
Appletiser, Lemonade, Pomegranate Presse

### Cawston Press

Elderflower, Rhubarb & Apple, Ginger Beer

### San Pellegrino

Blood Orange- Orange- Lemon  
Lemon & Mint

**Mineral Water 330ml                   £2.00**

**Mineral Water 1 Litre               £3.50**

## The Wine Selection

**125ml   175ml   250ml   Bottle**

### White Wine

Terre Des Olivettes, France	3.70	4.80	6.50	18.50
Verdejo, Spain				21
Vioigner, France	4.40	5.90	7.80	23
Pinot Grigio, Italy	4.80	6.30	8.40	25
Sauvignon de Touraine, France	4.90	6.80	9.00	27
Chardonnay, France				22
Albarino, Spain				31
Sancerre, France				37

### Rose Wine

Organic Rosado, Spain	3.90	5.10	6.80	20
Cinsault, France	4.40	5.90	7.90	23
Zinfandel Rose, California				20

### Red Wine

Terre Des Olivettes, France	3.70	4.80	6.50	18.50
Syrah, France				22
Organic Tempranillo, Spain	4.30	5.50	7.30	21
Merlot, Chile				18.50
Grenache, France				23
Primitivo, Italy				27
Pinot Noir, Bulgaria	5.10	7.20	9.60	28
Rioja Crianza, Spain	5.40	7.50	9.90	31
Malbec, Argentine				32

### Sparkling Wine

	½ Btl			
Janisson Tradition Champagne	31			49
Prosecco Organic, Frizzante	16			28

## Drinks Menu

### Single Malts 35ml

**From 4.50**

Dalmore 12Y, Dalwhinnie 15Y, Lagavulin 16Y,  
Oban 14Y, Talisker 10Y

### Spirits 35ml

**From 2.00**

Russian Standard, Grey Goose Vodka,  
Ogilvy Potato Vodka, Jameson Irish Whiskey,  
Famous Grouse Whiskey, Jack Daniels, Bacardi,  
Havana White Rum, Havana Dark Rum, Morgan  
Spiced Rum, Hennessy Brandy, Courvoisier  
Brandy, Martini 50ml, Martini Rosso 50ml

### Liqueur's

**From 2.20**

Tia Maria 35ml, Coole Swan 50ml, Chamord  
35ml, Grand Marnier 35ml, Disaronno 35ml,  
Drambruie 35ml

### Mixers/Tonic

**From 1.50**

Fever-Tree Tonic  
Fever-Tree Slim Tonic  
Fever-Tree Med Tonic  
Schweppes Soda Water  
Schweppes Lemonade

## Cocktail List all £6

### French Martini

35ml Vodka – 25ml Chambord – Fresh Pineapple Juice – Raspberry Puree

### Espresso Martini

35ml Tia Maria – Shot Espresso – Sugar Syrup – 35ml Vodka

### Skinny Mango Martini

35ml Gin – 35ml Martini Dry – 35ml Martini Rosso – Mango Puree

### Bramble

35ml Gin – 75ml Lemon Juice – 20ml Chambord – Fresh Berries

### Pomegranate & Gin Spritzer

50ml Gin – Pomegranate & Elderflower Pressé – Cucumber & Mint

### Classic Mojito

35ml White Rum – Sugar Syrup – Soda – Mint Leaves & Lime

**Why not try our Raspberry or Passion Fruit Mojito**

### Gin Station

**Starting at 2.20 Complimented with Garnish and Pairing**

Gordon's London Dry Gin  
Bombay Sapphire London Gin  
Rock Rose of Dunnet Bay  
Eden Mill of St Andrews  
The Botanist from Islay  
Hendricks Small Batch Gin  
Edinburgh Gin Liqueur's