

Small Plates

Vegetarian Plates

Fried Cauliflower on Whisky Washed
Cheese Fondue

£6^{GF}

Asparagus with Baked Haggis Stuffing
& Aaron Mustard Hollandaise

£7

Roast Vegetable, Hazelnut Chickpea
Pate with Focaccia

£6

Pottage of Summer Vegetables, Herb
Oil & Poached Duck Egg

£6^{GF}

Meat Plates

Pigeon Confit & Chicken Liver Terrine
Herb Butter with Bannocks

£6

Haggis Scotch Egg, Soft Boiled Egg,
Crispy Crumb & Carrot Chutney

£6^{GF}

Salt Dried Beef Carpaccio with Mustard
Hollandaise & Green Herb Salad

£7^{GF}

Smoked Duck, Brambles & Sweet
Carrot Salad

£7^{GF}

Fish Plates

Monkfish Scampi with Wild
Garlic Aioli

£7^{GF}

Scottish Smoked Salmon
Garden Salad & Hendricks Gin

£7^{GF}

Smoked Haddock & Spinach Hotpot
with a Baked Egg

£6^{GF}

Prawn, Crab & Avocado Salad with
Hot Smoked Paprika Aioli

£6

Side Orders

Pomme Frites
Hand-Cut Roosters
Bread & Olive Tapenade

£3

Dressed Salad

Ratatouille

Seared Green Vegetables
Bread, Tapenade & Hummus

£4

Wood Fired Steak Grill

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 Bacon & Cheddar

Venison Burger with Blue Cheese

Southern Fried Chicken Burger

Sweet Potato, Chilli & Halloumi Burger (V)

All £13

GF Available with £0.50 Supplement

Prime Scotch Beef, Triple Cooked Roosters, Seared Tomato, Mushroom & Grilled Shallot

8oz Rib-eye **£21**

8oz Sirloin **£20**

10oz Rump Steak **£15**

Choose a Sauce

Melted Blue Cheese, Green Peppercorn
or Red Wine Jus

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

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Mains

Fish & Chips

North Sea Haddock, Triple Cooked
Chips, Dressed Salad & Caper Berries

£13 ^{GF}

Braised Ox Cheek

Slow Cooked Beef, Oyster Mushroom,
Celeriac Puree, Fondant Potato & Red
Wine Jus

£15 ^{GF}

Roast Duck Breast

Fennel Coated Duck – Fondant Potato
Seared Shallot – Red Wine Jus

£15 ^{GF}

Chicken & Haggis

Roast Chicken – Creamed Potato
Haggis Sauce – Roast Vegetables
Haggis & Butternut Bon Bon's

£15

Seared Cod & Samphire

Atlantic Cod – Beurre Blanc
Pottage of Summer Vegetables

£16

Cheese & Mushroom Fritters

Halloumi – Wild Mushroom's
With Escalivada

£12 ^{GF (V)}

Roast lamb Rump

Roast Lamb – Grilled Aubergine
Herb Mashed Potato – Red Wine Jus

£16

Crab & Salmon Capellini

Crab & Red Pepper Capellini – Pan Seared Salmon
Confit Tomato & 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
Viogner, 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, Baileys 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