

Dinner

Dinner @ Craggan Mill

Amuse Bouche G V

Sweet Pepper 6.00 G V N

roast pepper, filled with halloumi cheese, pesto, olives and tomato

Goat's Cheese 6.00 V

twice baked goat's cheese soufflé, red onion marmalade

Meatloaf 6.00

granny beatt's recipe meatloaf, mixed fruit chutney

Scallops 8.50

dived scallops baked with spinach, creamed potatoes and sauce mornay

Duck 6.00 G

applewood smoked duck breast, cherries glazed in port wine

Lamb 17.00 G(option)

cannon of moray farms lamb layered with mint; goat's cheese and black pudding croques, garlic and rosemary mash, red wine reduction G

Duo of Duck and Pork 17.00 G

roast belly of free range pork, confit duck leg, cassoulet, aligot potatoes, sauce bigarade

Beef 22.50 G

fillet of nairnshire aberdeen angus cooked over 25 year old whisky staves and sweet gale, hand cut chips, sautéed wild mushrooms in madeira jus

Chicken 13.00 G

roast supreme of killara farm free range chicken, anagach woods chanterelle risotto

Sea Bass 16.00 G

seared fillets of sea bass, chive potatoes, buttered samphire

Aubergine 12.75 V G

aubergines layered with tomato, mozzarella and parmesan, served with mixed leaf salad, and hand cut chips

Chocolate & 6.00 V

chocolate truffle torte, laced with glen moray single malt whisky, bramble coulis V

Summer Berries 6.00 V G

alvie berries with white chocolate sauce, wild blaeberry kissel

Rhubarb 6.00 V

rhubarb fool, rhubarb compote

Toffee V

sticky toffee pudding, ice cream

The DramBrulée 6.00 V G

our take on this classic dessert