

Lunch

Lunch @ Craggan Mill

A La Carte Lunch

Crunch Buster £9.95 For Two Courses

To Start

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Scallops 8.00
dived scallops baked with spinach, creamed potatoes and sauce mornay

Duck 6.00 G
applewood smoked duck breast, cherries glazed in port wine, micro leaves

Goat's Cheese 6.00 V
twice baked goat's cheese soufflé, red onion marmalade

Chanterelles 6.00 G V
crispy polenta with sautéed anagach woods chanterelles and tangy tomato sauce

Soup of the Day G V ã J

Garden Peas V
spiced garden peas in poori bread pockets,
yoghurt and mint raita

Meatloaf
granny beatt's recipe meatloaf, mixed fruit chutney

Sweet Pepper G V
roast pepper, filled with halloumi cheese,
olives, pesto and tomato

Main Courses

Salmon 9.95

roast fillet of sutherland salmon, chive mash, wilted samphire, sauce mornay

Free Range Pork & 9.95 G

Roast belly of free range pork, crispy crackling, kailkenny mash, apple and cider gravy

Aubergine 8.95 V G J

Aubergine layered with mozzarella, tomato and parmesan, mixed salad, hand cut chips

Main Courses

Pineapple Spicy Rice V G

stir fried rice with pineapple, chilli and egg

Beef

Steak, kidney and mushroom pie, hand cut chips, market vegetables

Pasta

spaghetti with sheila's recipe meatballs in a tangy tomato sauce

Desserts

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The DramBrulée 6.00 G V

our twist on this classic dessert

Alvie Berries 6.00 V G

mixed alvie berries white chocolate sauce, wild blaeberry kissel

Chocolate 6.00 & V

chocolate truffle torte, bramble coulis, ice cream

Ice Cream V G

mixed home made ice creams

Toffee V

sticky toffee pudding, ice cream

Rhubarb V

rhubarb fool, rhubarb compote

When ordered individually Crunch Buster dishes are priced at 5.95, 7.95 and 5.95 for starters, mains and desserts respectively