

RESTAURANT



& Lounge Bar

STARTERS

SOUP OF THE DAY

Served with brown or white bread.

£ 5.50

SPRING ROLLS

Choice of meat or mixed vegetable spring rolls seasoned with sesame oil and soya sauce, served with mango salad and homemade sweet chili sauce.

Meat - £ 6.95 Vegetable- £ 5.50

PAN SEARED SCOTTISH SALMON AND TAGLIATELLE

Harissa spiced Scottish salmon served with homemade tagliatelle tossed with pepper, dill, soya sauce and lime.

£ 7.50

SUSHI NIGIRI AND MAKI ROLLS

Japanese rice rolled in Nori wrapper accompanied with cucumber, seafood stick, mango and salad leaves, TAMAGO (rolled egg omelette) and Scottish smoked salmon.

£ 8.95

HAGGIS BON BONS and GARLIC KING PRAWN

Served with Bramley apple Chutney and wholegrain mustard whisky sauce dill dressing.

£ 7.95

COUSCOUS SALAD

Cous cous mixed with sundried tomatoes, beans and salad leaves

£ 6.95

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW AND WE WILL GLADLY ACCOMMODATE.

CRAIGVRACK HOTEL & RESTAURANT, PITLOCHRY, PERTSHIRE, PH16 5EQ
01796 472399 | WWW.CRAIGVRACK.COM | INFO@CRAIGVRACK.COM

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MAIN COURSES

CHICKEN BALLOTINE

Pistachio stuffed chicken breast served with hasselback potatoes, buttered vegetables, crispy kale and wholegrain mustard and whisky gravy.

£ 16.95

PAN SEARED SCOTTISH SALMON FILLET

Served with braised fennel, hasselback potatoes, buttered vegetables and creamy mustard shallot sauce.

£ 16.95

LEMON AND HERB CRUSTED COD FILLET

Served with baked chicory and parmesan cheese, crispy asparagus, vermicelli noodles in sweet chilli, soya and sesame oil dressing and butternut lemongrass coconut sauce.

£ 15.95

GRESSINGHAM DUCK BREAST

Chinese spiced duck breast served with roasted root vegetables, buttered vegetables, mashed potatoes, celeriac puree, caramelised orange and redcurrant orange sauce.

£ 17.95

LAMB CUTLET

Harissa spiced lamb cutlet served with mashed potatoes, roasted root vegetables, grilled asparagus, broad beans, and redcurrant rosemary jus.

£ 18.95

CHEF ERIC'S CASHEW PASTE VEGETABLE CURRY (VG)

Seasonal vegetables bound with cashew nut paste, mild curry spice, ginger, lemongrass and coconut milk, served with plain rice.

£ 13.95

MEDITERRANEAN VEGETABLE TART (V)

Stewed vegetables and herbs, in a nutty herbed crust, topped with cheese, served with salad leaves and homemade potato wedges.

£ 14.95

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DESSERTS

CHOCOLATE TERRINE

Dark and white chocolate terrine with orange liqueur and Kirsch marinated cherries, served with honeycomb and dark chocolate ganache.

£ 6.95

EDRADOUR CREAM CHEESECAKE

Cheesecake flavoured with Edradour Cream liqueur served with cappuccino cream, chocolate soil and honeycomb.

£ 6.95

VANILLA AND PASSION FRUIT PANNA COTTA

Served with homemade summer fruit sorbet and honeycomb.

£ 6.95

STICKY RICE AND TOFFEE PUDDING

A traditional Filipino dessert made of glutinous rice cooked in coconut milk and ginger, served with homemade vanilla ice cream, toffee sauce and desiccated coconut balls.

£ 6.95

SELECTION OF HIGHLAND CHEESES

Accompanied with oatcakes, crackers, apple slices, grapes, celery, and pickles.

ISLE OF MULL CHEDDAR

A very sharp white cheddar cheese with a blue vein, made from the Inner Hebrides, off the West coast of Scotland.

BLUE MURDER

Made by Highland Fine Cheeses in Tain, Blue Murder is softer and creamier than many blues and has a thin, sticky, grey-white rind.

MORANGIE BRIE

Smooth, sweet, creamy cheese made by Highland Fine Cheeses in Tain, Scotland.

£ 8.95

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