

RESTAURANT



& Lounge Bar

Starters

Wonton Soup	£5.50
Minced chicken breast with <u>soya sauce</u> and <u>sesame oil</u> wrapped in wonton wrapper.	
Tom Yum Soup	£6.50
Hot and sour Thai soup with prawns and vegetables.	
Homemade Vegetable Spring Rolls (V)	£6.50
Stir fried mixed vegetables with <u>soy sauce</u> and <u>sesame oil</u> , in spring roll wrapper, deep fried and served with coriander and mango salad.	
Homemade Meat Spring Rolls	£7.50
Lean mince pork mixed with carrots, onion, garlic, <u>soy sauce</u> and <u>sesame oil</u> , in spring roll wrapper, deep fried and served with coriander and mango salad.	
Homemade Mixed Vegetable Tempura (V)	£6.95
Served with Kikkoman soya sauce and grated Daikon radish	
Pan Seared Harissa Spiced Scottish Salmon and Tagliatelle	£7.95
Homemade Tagliatelle tossed with pepper, parsley, soya sauce and lemon	
Haggis Bon Bons and Garlic Marinated Prawn	£8.50
Served with Bramley apple chutney, creamy whisky and whole grain mustard sauce.	

Main Course

Beef Cheese Burger	£12.95
Homemade 6oz beef burger served in warm brioche buns, cheddar cheese, cucumber, lettuce, tomato, burger relish and chips.	
Homemade Steak Pie	£12.95
Locally sourced beef, slow cooked to tender, topped with puff pastry served with buttered seasonal vegetables and chips.	
Freshly Battered Fish and Chips (Gluten free option available)	£12.95
Fresh Haddock in our own batter, served with tartare sauce, lemon wedge and buttered peas.	
Mediterranean Cannelloni (V)	£13.95
Pasta Rolls filled with herbs and mixed Mediterranean vegetables, baked in bechamel sauce served with dressed salad leaves and chips	
Herbed Pistachio Stuffed Chicken Breast Supreme	£16.95
Served with rosti potato cake, buttered mixed vegetables, crispy kale, creamy whisky and wholegrain mustard sauce	
Pan Seared Scottish Salmon Fillet	£16.95
Served with herbed mashed potato, braised leeks, pea puree, buttered mixed vegetables, creamy shallots and mustard sauce	
Saddle of Rabbit	£17.95
Stuffed with smoked streaky bacon, leeks and mixed fresh herbs, served with rosti potato cake, roasted root vegetables and thyme gravy	
Lamb Cutlets	£18.95
Locally sourced cut of lamb, marinated in garlic and herbs, served with mashed potato, roasted root vegetables, crispy asparagus, rosemary and red wine sauce	
Ribeye Steak	£24.95
8oz Steak from our local butcher Macdonald Brothers cooked to your liking, served with rosti potato cake, grilled shallots, grilled tomato, roasted root vegetables, garlic butter, red wine and pink peppercorn gravy	

Dessert

£6.95

Edradour Cream and Raspberry Cheesecake

with honey comb, macaroons and fresh fruits

Homemade Sticky Toffee Pudding

with vanilla ice cream and toffee sauce.

Chocolate Sundae Shake

chocolate ice cream, chocolate sauce, chocolate brownies, and whipped cream

Chocolate or Vanilla Ice cream

with fresh strawberries and chocolate sauce

Selection of Highland Cheeses

£9.00

Accompanied with mixed cheese crackers, oatcakes, celery, grapes, apple and pickles.

Isle of Mull Cheddar

A rugged bold cheese full of character. Cheddar is slowly aged then hand selected to ensure the firm body and deep flavour.

Blue Murder

This is a bold, strongly flavoured blue cheese made with cow's milk from the Highlands.

Morangie Brie

As expected from Brie, Morangie Brie is smooth and creamy with a slightly sweet flavour from Highland Fine Cheese in Tain, Scotland.

Kids Meal

£5.95

Served with cucumber, carrot sticks, chips and a glass of fruit juice or milk.

Homemade chicken goujon

Homemade fish finger

Homemade beef burger

Kids dessert

£3.95

Chocolate Brownie (served with whipped cream)

Vanilla or chocolate ice cream (served with strawberry slices and chocolate sauce)

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

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