Starters

Stornoway Benedict Crerar Hotels most popular dish ever – a tower of toasted English muffir smoked ham, world famous Charles Macleod Stornoway black pudding poached hen's egg, with asparagus and hollandaise sauce	
Carpaccio Beef fillet, rocket, olive oil, lemon juice, Parmesan shavings	£12.75 (£7.75)
Scottish Scallops Charles Macleod Stornoway black pudding, cauliflower purée	£8.95 (£5.95)
Trio of Smokey Surf and Turf Highland Venison, Barbury duck, Scottish smoked salmon, beetroot relish	£8.95 (£4.95)
Loch Fyne Oysters (3)	£7.50 (£4.25)
World famous Loch Fyne oysters, as they come	£2.00 each thereafter
French Onion Soup Isle of Mull cheddar flute	£4.95 (£1.95)
Classic Mussels Scottish mussels steamed, Chablis, shallots, garlic, chives, crusty bread	£6.75 (£3.75)
Prawn and Crayfish Cocktail Wild crayfish, prawns, crisp leaves, Marie Rose sauce	£6.50 (£3.50)
Pâté Smooth chicken liver pâté, brioche and red onion marmalade	£6.25 (£3.25)
Goats Cheese Grilled goats cheese, dressed watercress, rocket salad, tomato and cucumber salsa	£6.25 (£3.25)
Sweet Potato Croquette, walnut crumb, red pepper coulis	£6.25 (£3.25)
Strathmore still or sparkling mineral water, 1litre	£3.50

Mains

All main dishes will be served with new potatoes rolled in butter and parsley, with fresh broccoli, unless otherwise noted or requested

Scottish Scallops	£16.95 (£8.75)
Butter, pancetta lardons or Charles Macleod Stornoway black pudding,	

cauliflower purée

Dover Sole £19.95 (£9.25)

Asparagus, pan fried whole scallop, caper butter

\$14.95 (8.25)

Crisp skinned Scottish salmon, chestnut purée, pearl barley, broad bean risotto, beetroot coulis

Duck £15.75 (£8.75)

Breast of Barbary duck, pan seared and grill finished with pan jus

Chicken and Asparagus £14.95 (£8.25)

Chicken breast wrapped with Parma ham, chorizo, whole garlic cloves, button mushrooms and asparagus

Steamed Mussels £12.95 (£7.25)

Scottish mussels steamed, Chablis, shallots, garlic and chive sauce, crusty bread

Risotto £10.95 (£5.95)

Wild mushroom, rocket, Parmesan crisp

Gratin £10.95 (£5.95)

Cauliflower and scallion gratin, Isle of Mull cheddar, crème fraîche, pine kernel and oatmeal crust, confit of cherry tomatoes

Steak and Grill Menu

All our meats are British Farm Assured and sometimes from the Crerar Hotels Home Farm pedigree, grass fed herd.

Let us know how you would like your steak cooked. All served with homemade onion rings, cherry vine tomatoes, watercress and chunky chips.

Chateaubriand (for two)	£44.25 (£24.25)
Fillet Steak	£26.25 (£14.75)
Sirloin Steak	£21.95 (£11.95)
Rib Eye Steak	£18.95 (£10.25)
T-bone Steak	£19.95 (£11.25)
Venison Loin	£24.75 (£13.75)
Rump of Lamb	£18.95 (£10.25)

Sauces

If you wish to have an accompanying sauce with your grill, please choose from chef's selection of:

Cracked black peppercorn sauce

Béarnaise sauce

Port and Dunsyre Blue sauce

Side dishes

Panache of fresh seasonal vegetables	£3.95
Chunky chips	£3.95
Homemade onion rings	£3.95
Rustic truffle oil mashed potato	£3.95
Garden salad	£3.95

Sweets

Lemon Tart Macaroon, vanilla pod ice cream	£5.95 (£2.95)
Pear and Cinnamon Strudel Crème Anglaise	£5.95 (£2.95)
Chocolate Brownie Honeycomb, ice cream	£5.95 (£2.95)
Eton Mess Rasberry coulis	£5.95 (£2.95)
Treacle Tart Clotted cream, ice cream	£5.95 (£2.95)
Blueberry and Glayva Fool Sesame and honey sablé biscuit	£5.95 (£2.95)
Cheese Plate Isle of Mull cheddar, Howgate brie and Dunsyre Blue with oatcakes, grapes and chutney	£7.95 (£4.75)
Ice Cream A selection of homemade ice cream	£4.95
Dessert Wines	
39. Muscat de jean Minervois, France NV (half bottle) Wonderfully powerful botrytis nose – clean, refreshing, beautifully elegant wine showing excellent richness	£11.95
40. Fonseca Bin 27 NV port (half bottle) A sweet, rich and powerful wine, with ripe plum and damson fruit flavours	£11.95
Coffees	
Cafetière of after dinner Java bean coffee, tablet	£2.45 (per person)
Calypso ~ Tia Maria	£4.95
Napoleon ~ Brandy	£4.95
Gaelic ~ Crerar's own label malt whisky	£4.95
Irish ~ Jameson Irish whiskey	£4.95