



DESSERTS

Traditional Scottish Sticky Toffee Pudding

Served with toffee sauce and ice cream

Apple Crumble

Homemade apple crumble, with an all butter oaty topping, served with custard

Trio of Ice Cream GF*

Drizzled with fruit coulis, served with a chocolate flake & whipped cream

Cranachan

Fresh raspberries topped with toasted oats, whisky, honey and thick cream with buttery shortbread on the side

Mini Bite Size Cheesecake Selection

Selection contains four mini cheese cake each 32-35g: Sicilian lemon cheesecake, raspberry cheesecake, baked Madagascar vanilla cheesecake and baked Belgian chocolate cheesecake

Chocolate Fudge Obsession Cake

Three layered chocolate sponge with chocolate and caramel fudge, covered in chocolate fudge



CRUACHAN HOTEL

— BAR & RESTAURANT —



CRUACHAN HOTEL

ACHINTORE RD, FORT WILLIAM,
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WELCOME TO CRUACHAN BAR & RESTAURANT



HOMEMADE BURGERS

Plant Based Burger Ve*

Plant based burger with vegan cheese, vegan bacon, vegan mayonnaise, lettuce, onions, gherkin, tomatoes and burger sauce. Served with side salad and chips

Chicken Burger

Southern fried crispy chicken fillet with Cheddar cheese, lettuce, onions, gherkin, tomatoes and burger sauce. Served with side salad and chips

Beef Burger

Beef Burger with Cheddar cheese, lettuce, onions, gherkin, tomatoes, and burger sauce. Served with side salad and chips



STARTERS

Homemade Soup of the Day Ve*

Served with croutons & a crusty bread roll

BBQ Chicken Wings

Served with mixed salad and BBQ dip on the side

Homemade Haggis Bon Bons

With salad, caramelised onion jam and peppercorn sauce

Prawn Cocktail

Served with a crusty bread roll & butter

Caesar Salad

Served with cos lettuce, croutons, parmesan, anchovies and Caesar dressing

(Add Grilled Chicken Strips for £4.00)

Arctic Royal Breaded Butterfly

King Prawn (5 per portion)

Succulent butterfly cut tail on king prawns coated in crispy breadcrumb served with cocktail dip and side salad

Pacific West Salt and Pepper Squid Chunks

Tender pieces of squid coated in tasty authentic salt and black pepper batter, served with tartar sauce

✓ Vegetarian Option Ve* Vegan
GF* Gluten Free Option Available

All food is prepared in an area where allergens are present. If you have a food allergy or intolerance, please inform a member of staff before dining.



PASTA DISHES

Gluten free options are available for our pasta dishes, served with garlic bread and parmesan shavings

Sea Food Linguine

Mussels, prawns and calamari twirled up in a sea food sauce with rocket leaves and roasted cherry tomatoes

Ricotta & Spinach Tortellini ✓

Served in a creamy spinach and mushroom sauce

Tomato & Basil Pasta ✓ Ve GF

Penne pasta served in tomato and basil sauce,

Smoked Salmon Penne Pasta

Salmon pasta in white cream sauce

Homemade Beef Lasagne

Served with salad

Homemade Vegetable Lasagne ✓

Served with salad



CLASSIC MAINS

Steak and Vegetable Pie

Tender Scottish beef with mushrooms cooked in a rich Scottish gravy, served with puff pastry, mashed potatoes & seasonal vegetables

Honey Glazed Roast Salmon drizzled with Herb Oil GF*

With parsley mash potato and mixed boiled vegetables, served with chive hollandaise sauce

Venison Haunch Steak

Pan seared venison haunch steak with dauphinoise potatoes, grilled green apple and braised red cabbage served with a red wine sauce

Homemade Fish & Chips GF*

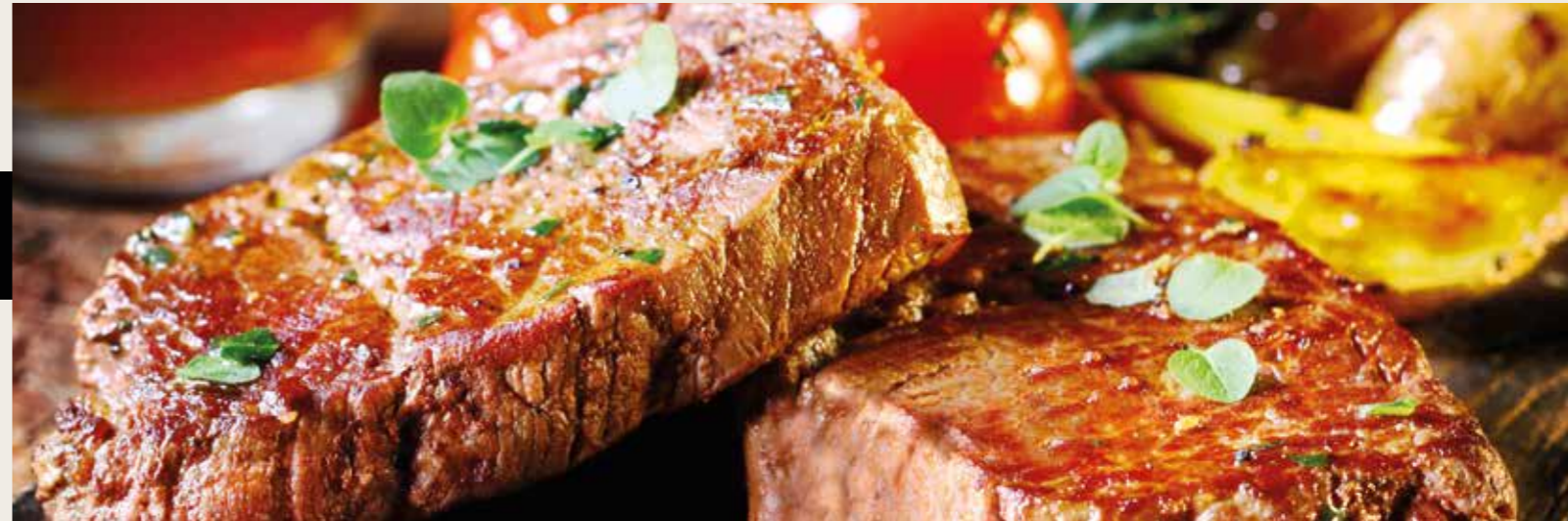
Golden battered haddock, served with tartar sauce, lemon wedge and garden peas

8oz Rib Eye Steak

With mushrooms, cherry tomatoes, chips, onion rings and peppercorn sauce on the side

Chicken Balmoral

Chicken stuffed with haggis wrapped in bacon with mashed potato and mixed vegetables with whisky sauce



SIDE ORDERS

Sweet Potato Fries

Chips

Homemade Onion Rings

Tomato, Avocado, Red Onion & Rocket Salad

Garlic Bread with Melted Mozzarella & Cheddar

TRADITIONAL CURRIES

All our curries are authentic and homemade served with rice and garlic and coriander naan bread

Chicken Tikka Masala

Lamb Madras

Mixed Vegetable Curry ✓

