

# Crutherland House Restaurant



Welcome to the restaurant at Crutherland House, at the centre of our hotel, based around the 18th century manor house and framed by the beautiful, mature trees in our grounds. We look forward to preparing you carefully sourced and a respectful but innovative take on classic dishes that will inspire you.



We are incredibly fortunate to have some of the world's best produce in Scotland. What sets Macdonald Hotels & Resorts apart is our passion and dedication to serving only the highest quality food, using the finest seasonal ingredients and sourcing the best produce available.

Where our food comes from and who it comes from is crucial to us and we know it's important to you. From fantastic seafood to fine smoked fish from **John Ross & Son** to the highest quality Scotch beef from **Scotbeef** and our incredible **Scotch Lamb**, our menu is designed to champion this produce and celebrate their flavours.

Please enjoy and do not hesitate to ask any questions of your server.

CRUTHERLAND HOUSE  
HOTEL & SPA



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## Nibbles Before Dinner

**Sourdough Bread / 3.50**

Warm artisan sourdough bread and butter

**MacSween’s Haggis Bon Bons / 5**

Wholegrain mustard mayonnaise

**Salt and Pepper Squid Rings / 7.5**

Vietnamese dressing

## Starters

**Stornoway  
Black Pudding  
Scotch Egg / 10.5**

Millers larder piccalilli,  
mustard cress

**Prawn and Crayfish  
Cocktail / 12**

Marie rose, gem lettuce,  
mini soda bread

**Soup of the day / 7.5**  
Crispy sourdough (V)

**Chicken Liver Parfait / 10.5**  
Fig jam, crispy pancetta,  
arran oaties

**Buffalo-fried  
Chicken Wings / 9**  
Blue cheese dressing, celery

**Spiced Crispy  
Cauliflower / 9**

Crème fraiche, harissa, pickled  
raisins, pumpkin seeds

**Monkfish Scampi / 12**  
Lemon aioli, capers,  
pickled shallot

**“The Buffalo Farm”  
Scottish Mozzarella and  
Heirloom Tomato Salad / 11**  
Basil pesto, gremolata (GF)

## Grill

All served with hand-cut chips or fries,  
plum tomato, flat-cap mushroom

**220gm Scotch  
Ribeye (GF) / 32**

**200gm Scotch Butchers  
Cut, Flat Iron (GF) / 24**

**220gm Scotch  
Sirloin (GF) / 32**

**180gm Scotch  
Rump Steak (GF) / 21**

**Sauces / 2.5**

Bearnaise sauce, peppercorn sauce or red wine jus

## Sides

**Hand-Cut Chips / 5**  
**Onion Rings / 5**

**Seasonal Greens / 5**  
**Mini Caesar Salad / 5**

## Mains

**Butter Chicken Curry / 16**  
Grilled flatbread, basmati rice

**Battered North  
Sea Haddock / 19**  
Chunky tartare sauce,  
chips, mushy peas

**Chicken and  
Leek Pie / 19**  
Garlic roasted  
root vegetables

**Catch of the day  
/ Ask your server**  
Crushed new potatoes,  
hollandaise sauce,  
tenderstem broccoli (GF)

**Rack of Highland  
Lamb / 32**  
Mustard and chive mashed  
potato, tenderstem broccoli,  
red wine jus (GF)  
(Allow 20mins for preparation)

**Prime Scottish  
Beef Burger / 17**  
Homemade relish, coleslaw,  
gem lettuce, tomato,  
brioche bun, French fries  
Add bacon +2, Add cheese +1

**Vegan Burger / 17**  
Homemade relish, gem lettuce,  
tomato, vegan brioche bun,  
French fries (VE)

## Salad

**Classic Caesar Salad / 10**  
Gem lettuce, anchovies,  
parmesan, croutons,  
Caesar dressing  
Add chicken +5

**“The Buffalo Farm”  
Scottish Mozzarella and  
Heirloom Tomato Salad / 17**  
Basil pesto, gremolata (GF)

**Vegan Greek Salad / 11**  
Cos lettuce, olives, red onion, tomato,  
cucumber, vegan feta cheese (VE)

## Pasta and Rice

**Wild Mushroom and  
Truffle Pappardelle / 13**  
Parmesan and parsley

**Pea and Shallot  
Tortellini / 15**  
Pea purée, vegan feta,  
gremolata (VE)

**Lasagne Al Forno / 17**  
Beef and pork ragu, ricotta  
and basil, garlic bread

**Smoked Haddock and  
Leek Risotto / 17**  
Sautéed leeks,  
parmesan, chive oil

## Dessert

**Raspberry and Apple Crumble / 8**  
Raspberry sorbet (VE)

**Chilled Lemon Tart / 8**  
Rhubarb compote, lime and ginger sorbet

**Sticky Toffee Pudding / 8.5**  
Toffee sauce, vanilla ice cream

**Chocolate Fondant / 9**  
Strawberries, strawberry ice cream, pistachio

**Artisan Scottish Cheese Plate / 13**  
Arran oat cakes, apple chutney, grapes

(V) Vegetarian (VE) Vegan (GF) Gluten-Free

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we’ve added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Check with the server for Vegetarian and Gluten-Free options. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.