

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, showcasing the best of the British bounty and Scottish heritage products.

At Macdonald Hotels & Resorts, we place a great deal of importance on the provenance and traceability of ingredients. Animal welfare is top priority, and we only work with suppliers who share our commitment to best practice.

Group Executive Chef, Richard Dickson, is particularly proud to serve the following hero ingredients:

- Smoked salmon from **John Ross & Son of Aberdeen**, holder of the Royal Warrant.
- Wild and sustainable fish, landed in Peterhead, Scrabster and Shetland by **Fish Brothers**.
- Lamb and beef from **Scotbeef**, as they bring 100 years of experience and the highest welfare standards. All beef is matured for a minimum of 21 days.
- All shelled eggs are **100% free range**.
- Black pudding comes from **Macleod & Macleod in Stornoway**, winners of the Great Taste Heritage Award.
- Haggis is supplied by **MacSweens of Edinburgh**, award-winning craftsmen who set the industry standard.
- Ice cream comes from **Arran Dairies**.
- Cheese and chutneys are proudly provided by **Taste of Arran**.

Look out for a collection of new dishes inspired by twice Michelin-starred chef Atul Kochhar. His restaurant at The Compleat Angler hotel in Marlow celebrates the cuisine of Southern India. As a long-standing friend and colleague, Chef Richard wanted Crutherland House guests to experience the flavour of Atul's cuisine.

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

CRUTHERLAND HOUSE
HOTEL & SPA



Nibbles Before Dinner

MacSween's Haggis Bon Bons	6.5
Mustard mayonnaise	
Sourdough Bread	5.5
Whipped onion butter (V)	
Crispy Vegetable Gyoza	9
Vietnamese dipping sauce (VE)	

Starters

Soup of the day	7.5
Sourdough bread	
Stornoway Black Pudding	10
Scotch Egg	
Burnt onion ketchup, celeriac remoulade	
Classic Prawn Cocktail	12.5
Marie Rose, gem lettuce, mini soda bread	
Orange & Cognac Chicken	11
Liver Parfait	
Fig jam, crispy pancetta, Arran Oaties	
Crispy Salt & Chilli	10
Chicken Wings	
Asian BBQ sauce	
Honey-Whipped Goats Cheese	9
Olives, sundried tomato, ciabatta crisp, basil (V)	

Sides

Hand-Cut Chips	5.5
With truffle aioli	
Seasonal Greens	6
Mini Caesar Salad	5
Onion Rings	5
Sweet Potato Fries	5.5
With curry & lime mayonnaise	
Mac 'n' Cheese	5.5

Classics

Tomato & Mozzarella Gnocchi	18
Tomato fondue, ratatouille, spinach (V)	
Lemon & Thyme	22
Chicken Breast	
Sautéed ratte potato, chorizo, broccoli, chicken cream sauce	
Lasagne al Forno	18
Beef and pork ragu, ricotta, basil	
Battered North Sea Haddock	20
Chunky tartare sauce, chips, mushy peas	
Catch of the Day / Ask your server	
Crushed new potatoes, broccoli, hollandaise	
Cumberland Sausage Ring	16
Mashed potato, caramelised onions, onion ring, red wine jus	
Classic Caesar Salad	12
Gem lettuce, anchovies, parmesan, croutons, Caesar dressing	
+Add Chicken.....	6
+Add Hot Smoked Salmon.....	8
Vegan Greek Salad	13
Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (VE)	

Grill

Served with hand-cut chips or fries, plum tomato, flat-cap mushroom	
220gm Scotch Ribeye	34
200gm Scotch Butchers Cut, Flat Iron	25
+Add Tandoori King Prawn.....	8
+Add Sauce.....	3
Bearnaise sauce, peppercorn sauce or red wine jus	
Prime Scottish Beef Burger	18
Homemade relish, coleslaw, gem lettuce, tomato, brioche bun	
+Add Bacon.....	2
+Add Cheese.....	1
Vegan Burger	17
Homemade relish, gem lettuce, tomato, vegan brioche bun (VE)	

Flavours of India

Signature dishes designed in partnership with twice Michelin-star awarded Atul Kochhar.

Starters

Haggis & Paneer Pakora	8.5
Pakora dipping sauce	
King Prawn Pepper Fry	12
King prawns tossed with curry leaf and roasted black pepper masala	
Chicken Tikka	10
Kashmiri saffron and fennel marinated grilled chicken tikka, mint chutney	

Main Courses

All main dishes come with a small side of naan and pilau rice

Chicken Tikka Masala	20
Tandoori chicken supreme, tomato and fenugreek sauce	
Fish Masala / Ask your server	
Catch of the day, coriander and coconut masala	
Cauliflower Makhani	18
Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (V)	
Lamb Rogan Josh	26
Slow-cooked lamb shank, kashmiri rogan josh sauce, cumin roast baby potatoes	

(V) Vegetarian (VE) Vegan

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%.