

# 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

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

## Starters

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

## Sides

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

## Classics

<b>Tomato &amp; Mozzarella Gnocchi</b> .....18	Tomato fondue, ratatouille, spinach (V)
<b>Lemon &amp; Thyme</b> .....22	
<b>Chicken Breast</b>	Sautéed ratte potato, chorizo, broccoli, chicken cream sauce
<b>Lasagne al Forno</b> .....18	Beef and pork ragu, ricotta, basil
<b>Battered North Sea Haddock</b> .....20	Chunky tartare sauce, chips, mushy peas
<b>Catch of the Day / Ask your server</b>	Crushed new potatoes, broccoli, hollandaise
<b>Cumberland Sausage Ring</b> .....16	Mashed potato, caramelised onions, onion ring, red wine jus
<b>Classic Caesar Salad</b> .....12	Gem lettuce, anchovies, parmesan, croutons, Caesar dressing
+Add Chicken.....6	
+Add Hot Smoked Salmon.....8	
<b>Vegan Greek Salad</b> .....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	
<b>220gm Scotch Ribeye</b> .....37	
<b>200gm Scotch Butchers Cut, Flat Iron</b> .....28	
+Add Tandoori King Prawn.....8	
+Add Sauce.....3	
Bearnaise sauce, peppercorn sauce or red wine jus	
<b>Prime Scottish Beef Burger</b> .....20	Homemade relish, coleslaw, gem lettuce, tomato, brioche bun
+Add Bacon.....2	
+Add Cheese.....1	
<b>Vegan Burger</b> .....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

<b>Haggis &amp; Paneer Pakora</b> .....8.5	Pakora dipping sauce
<b>King Prawn Pepper Fry</b> .....12	King prawns tossed with curry leaf and roasted black pepper masala
<b>Chicken Tikka</b> .....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

<b>Chicken Tikka Masala</b> .....20	Tandoori chicken supreme, tomato and fenugreek sauce
<b>Fish Masala / Ask your server</b>	Catch of the day, coriander and coconut masala
<b>Cauliflower Makhani</b> .....18	Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (V)
<b>Lamb Rogan Josh</b> .....28	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%.