

Crutherland House Restaurant



Welcome to our modern grill, where behind every dish is an amazing story.

Set against the backdrop of our proud Scottish and British heritage, our kitchen is a celebration and showcase of locally sourced ingredients from land and sea.

At Macdonald Hotels & Resorts we believe that where food comes from matters. That's why our team of talented chefs design our menus with an unwavering commitment to traceability and best practice, working closely with skilled producers who share our respect for quality and animal welfare.

Let us introduce you to a selection of our finest ingredients:

- Traditional hand smoked salmon from the legendary **John Ross Jr** (Aberdeen), purveyors to the Royal Household.
- Wild, sustainable fish from the cold, clear waters around Peterhead, Scrabster and Shetland, landed daily by the respected **Fish Brothers**.
- Scottish lamb and beef, matured for 21 days and sourced from **Creative Food Scotland (formerly Scotbeef)**, whose heritage spans over a century and who have supplied our red meat for over 20 years.
- Pedigree Wagyu and Aberdeen Angus beef from **Highland Wagyu**, raised on their family estate set within the majestic highland landscape of Perthshire.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- Haggis from **Macsween of Edinburgh**, handmade by award-winning artisans who've set the gold standard for over 60 years.
- The "Original" Stornoway black pudding by **Macleod & Macleod**, crafted in Stornoway for over 80 years by multiple generations of the family.
- Handmade ice cream supplied to us from **Arran Dairies** for over 20 years, a fourth-generation family business, crafted using milk exclusively sourced from dairy herds on the Isle of Arran.
- Artisan cheeses and chutneys by **Taste of Arran**, an energetic network of the island's finest producers, distributing locally made products worldwide.

As an added highlight, we have introduced dishes developed by twice Michelin-starred chef Atul Kochhar, bringing the bold flavours of Southern India to our menu.

We hope you enjoy discovering our fantastic dishes. If you'd like to learn more about any of our ingredients or suppliers, please let us know and we'll be happy to help.

CRUTHERLAND HOUSE
HOTEL & SPA



Nibbles before dinner

Macsween’s Haggis Bon Bons	6.5
Mustard mayonnaise	
Sourdough Bread	6
Whipped onion butter (V)	
Crispy Vegetable Gyoza	9
Vietnamese dipping sauce (VE)	

Starters

Soup of the Day	7.5
Sourdough bread	
Monkfish Scampi	12
Curry oil, pickled onions, pea purée	
Stornoway Black Pudding Scotch Egg	10
Burnt onion ketchup, celeriac remoulade	
Classic Prawn Cocktail	13
Marie Rose, gem lettuce, mini soda bread	
Orange & Cognac Chicken Liver Parfait	10
Fig jam, crispy pancetta, Arran Oaties	
Crispy Salt & Chilli Chicken Wings	10.5
Asian BBQ sauce	
Heirloom Tomato & Scottish Mozzarella	9
Basil pesto, croutons, balsamic	
Creamy Wild Mushrooms on Sourdough	11.5
Truffle oil, fried hens egg, chive	
John Ross Jr Oak Smoked Salmon	12.5
Lemon, capers, shallot, mini soda bread	

Sides

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

Classics

Battered North Sea Haddock	20	Classic Caesar Salad	12
Chunky tartare sauce, chips, mushy peas		Gem lettuce, anchovies, parmesan, croutons, Caesar dressing	
Cumberland Sausage Ring	15	+Add Chicken	6
Mashed potato, caramelised onions, onion ring, red wine jus		Vegan Greek Salad	12
		Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (VE)	
Catch of the Day / Ask your server			
Crushed new potatoes, broccoli, hollandaise			

Pasta & Pizza

Rigatoni alla Bolognese	17	Classic Margarita Pizza	15
Beef and pork ragu, Parmesan		Tomato, mozzarella, basil	
Burrata & Wild Garlic Ravioli	19	Pepperoni Pizza	17
Slow cooked tomato, spinach, scamorza		Tomato, mozzarella, pepperoni	
Lasagne al Forno	18	Chicken & Nduja Pizza	17
Beef and pork ragu, ricotta, basil		Tomato, mozzarella, nduja, chicken	

Grill

Our steaks are served with hand-cut chips or fries, plum tomato and flat-cap mushroom.			
220gm Scotch Ribeye	38	Scottish Wagyu	23
220gm Scotch Sirloin	38	Beef Burger	
200gm Scotch	25	Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries	
Butchers-Cut Flat Iron		+Add Bacon	2
+Add Sauce	3.5	+Add Cheese	1.5
Bearnaise sauce, peppercorn sauce or red wine jus		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	7.5
Pakora dipping sauce	
King Prawn Pepper Fry	12
King prawns tossed with curry leaf and roasted black pepper masala	
Chicken Tikka	9
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	21
Tandoori chicken supreme, tomato and fenugreek sauce	
Fish Masala / Ask your server	
Catch of the day, coriander and coconut masala	
Cauliflower Makhani	19
Grilled cauliflower marinated with tandoori spices, finished in caramelised tomato sauce (V)	
Lamb Rogan Josh	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 dishes served are freshly prepared in an environment that contains allergens. Whilst every care will be taken when preparing your meal, we cannot guarantee your order will be 100% allergen free. Please speak to a team member for further details on ingredients, plus information on all our gluten free and vegan alternatives. Steaks are uncooked weights.

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