

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:

- **Fish Brothers** provides wild, sustainable fish landed daily from the cold, clear waters around Peterhead, Scabster and Shetland.
- QMS Scotch beef and lamb, 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.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- Haggis from **Macsween of Edinburgh**, made 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	7.5
Mustard mayonnaise	
Sourdough Bread	7
Whipped onion butter (V)	
Crispy Vegetable Gyoza	10
Vietnamese dipping sauce (VE)	

Starters

Soup of the Day	8.5
Sourdough bread	
Stornoway Black Pudding Scotch Egg	11
Burnt onion ketchup, celeriac remoulade	
Classic Prawn Cocktail	14
Marie Rose, gem lettuce, mini soda bread	
Orange & Cognac Chicken Liver Parfait	11
Fig jam, crispy pancetta, Arran Oaties	
Heirloom Tomato & Scottish Mozzarella	10
Basil pesto, croutons, balsamic	
Creamy Wild Mushrooms on Sourdough	12.5
Truffle oil, fried hens egg, chive	

Pizza

Classic Margarita	16
Tomato, mozzarella, basil	
Pepperoni	18
Tomato, mozzarella, pepperoni	
Chicken & Nduja	18
Tomato, mozzarella, nduja, chicken	

Classics

Battered North Sea Haddock	24
Chunky tartare sauce, chips, mushy peas	
Cumberland Sausage Ring	16
Mashed potato, caramelised onions, onion ring, red wine jus	
Rigatoni alla Bolognese	18
Beef and pork ragu, Parmesan	
Classic Caesar Salad	13
Gem lettuce, anchovies, parmesan, croutons, Caesar dressing	
+Add Chicken.....	6
Vegan Greek Salad	13
Cos lettuce, olives, red onion, tomato, cucumber, vegan feta cheese (VE)	
Catch of the Day / Ask your server	
Crushed new potatoes, broccoli, hollandaise	

Grill

Our steaks are served with hand-cut chips or fries, plum tomato and flat-cap mushroom.

220gm Scotch Ribeye	39
220gm Scotch Sirloin	39
200gm Scotch Butchers-Cut Flat Iron	26
+Add Sauce.....	3.5
Bearnaise sauce, peppercorn sauce or red wine jus	
Scottish Wagyu Beef Burger	24
Homemade relish, coleslaw, gem lettuce, tomato, brioche bun, fries	
+Add Bacon.....	2
+Add Cheese.....	1.5
Vegan Burger	18
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	13
King prawns tossed with curry leaf and roasted black pepper masala	

Main Course

Served with a small side of naan and pilau rice

Chicken Tikka Masala	22
Tandoori chicken supreme, tomato and fenugreek sauce	
King Prawn Masala	25
Coriander and coconut masala	

Sides

Hand-Cut Chips With truffle aioli.....	6
Seasonal Greens	6
Mini Caesar Salad	6
Onion Rings	6
Mac 'n' Cheese	6

(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%.