



DINE

CRAIGLOCKHART



APERITIFS

Campari Citrus Cooler - Campari, fresh pink grapefruit juice, fresh lime juice, rich sugar, soda.	£9.50
Dine Spritz - Aperol, fresh lemon juice, agave syrup, Prosecco, soda.	£9.50
Crodino Highball - Seedlip 42, fresh lemon juice, raspberry syrup, Crodino.	£9.50

WHILE YOU WAIT

Catalonian Gordal olives (VG)	£4.50
Bread selection - flavour of the day (VG)	£5.00
Spiced aubergine - tomato compote, flatbread, toasted seeds (VG)	£5.50

STARTERS

Spiced parsnip and apple soup - mulled apple syrup, crème fraîche, dehydrated apple (V, VGO)	£6.50
Roast butternut squash salad - piperade, chicory, toasted walnuts, honey mustard dressing (V, VGO)	£8.00
Peppered mackerel - fennel shavings, radicchio, pickled red onion, mint yoghurt	£8.50
Haggis stack - roast potato disks, turnip purée, whisky cream	£8.50
Baked sweet potato - avocado and crème fraiche purée, tomato and chilli salsa, aubergine crisp (V)	£9.00
Game terrine - celeriac remoulade, gremolata, sourdough cracker	£9.50
Roast black fig and prosciutto - whipped lemon ricotta, rocket, gingerbread melba	£10.00
Balvenie cured smoked sea trout - pickled fennel, smoked tomato, horse radish chantilly	£12.00

MAINS

Leek and pinenut risotto - truffle and brioche crumb, preserved lemon (V, VGO)	£15.50
Smoked tomato gnocchi - beurre noisette, crispy sage, balsamic glaze (V, VGO)	£16.00
Pan fried fillet of seabream - butter confit leeks, sundried tomato vierge, pomme mousseline, crispy kale	£17.50
Roast breast of chicken - creamed sprouts, honey and thyme glazed carrots, crispy potato rosti, sage and onion stuffing, jus	£19.50
Crispy confit duck leg - rosemary roast new potatoes, hispi cabbage, baby carrots, madeira jus	£21.00
Braised shin of beef - parmesan mash, roast piccolo parsnips, onion gravy	£21.50
Pan fried scallops - spiced puy lentils, crispy chorizo, cauliflower purée, kale and hazelnut pesto	£23.00
Catch of the day - sautéed new potatoes, seasonable vegetables, garlic and herb butter	Market Price/ Availability

FROM THE GRILL

The Craiglockhart veggie burger - charred red peppers, caramelised onion, Monterey jack cheese, pickles, smoked paprika aioli, twice cooked fries	£16.00
The Craiglockhart burger - Aberdeen angus pattie, streaky bacon, Monterey jack cheese, little gem lettuce, tomatoes, pickles, smoked paprika aioli, twice cooked fries	£17.50
8oz Angus sirloin steak - garlic and herb butter, twice cooked fries, watercress salad	£28.50
8oz Angus ribeye steak - garlic and herb butter, twice cooked fries, seasonal salad	£32.00

DESSERTS

Ice cream selection (V, VGO)	£6.50
Vanilla pannacotta - berry compote, amaretti biscuit	£7.50
Spiced poached pear - orange mascarpone, toffee sauce, toasted pistachio (V)	£7.50
Milk chocolate tart - caramelised mandarins, chantilly (V)	£8.00
Christmas pudding - brandy cream (V)	£8.00
Artisan cheese selection - served with chutney, grapes, crackers and oatcakes (V)	£9.00

SIDES

House salad - honey mustard dressing (VG)
Chef's potatoes (VGO)
Market vegetables (VGO)
Chips - aioli
£4.50 each

DIETARY

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items. Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.
*Please inform us before ordering.

(V) Vegetarian
(VG) Vegan
(VGO) Vegan option available*

A discretionary service charge of 10% will be added to tables of 8 or more. All prices are inclusive of VAT at current rate.