

DINE

CRAIGLOCKHART

BAR & KITCHEN

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, hibiscus syrup, Crodino.	£9.50

WHILE YOU WAIT

Catalonian Gordal olives (VG)	£4.25
Bread selection - flavour of the day (VG)	£4.50
Spiced aubergine - tomato compote, flatbread, toasted seeds (VG)	£4.50

STARTERS

Soup of the day - crusty bread, butter (V, VGO)	£7.00
Garlic mushrooms - toasted brioche, pickled walnut ketchup (V, VGO)	£9.50
Ham hock terrine - piccalilli gel, radish, black pepper crostini, rocket	£10.00
Burrata and beetroot - balsamic glaze, frisée, micro herbs (V)	£10.50
Bresaola - artichokes, bitter leaves, parmesan crisps	£11.00
Classic smoked salmon - egg, caper berries and melba toast	£12.00

MAINS

Linguine - chilli, garlic, smoked semi-dried tomato emulsion, preserved lemon (V, VGO)	£16.00
Roast pepper and goats cheese risotto - toasted pine nuts, herb oil (V)	£16.00
Baked hake - salsify, fennel, citrus dressing, radicchio	£17.50
Fish pie - cheddar mash, tender stem broccoli, crispy onions	£18.00
Ox cheek bourguignon - pearl onions, pancetta, pomme purée, red wine jus	£20.00
Roast duck breast - rhubarb and mangetout salad, caramelised endive, pickled bramble jus	£21.50

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 - wagyu and Aberdeen angus pattie, streaky bacon, Monterey jack cheese, little gem lettuce, tomatoes, pickles, smoked paprika aioli, twice cooked fries	£17.00
10oz côte de porc - spiced chutney, madeira jus, twice cooked fries, watercress salad	£25.50
Dry aged sirloin steak - garlic and herb butter, twice cooked fries, watercress salad	£28.50
Market fish of the day	Market Price/ Availability

DESSERTS

Ice cream selection (V)	£6.50
Chefs crème brûlée (V)	£7.50
Almond sponge - honey cremeux, macerated strawberry (V)	£7.50
Passion fruit cheesecake - chilli and mango coulis (V)	£7.50
Croissant bread and butter pudding - crème anglaise (V)	£7.50
Artisan cheese selection - served with chutney, grapes, crackers and oatcakes (V)	£9.00

SIDES

House salad - honey mustard dressing (VGO)	£4.25
Chef's potatoes (VGO)	£4.50
Market vegetables (VGO)	£4.50
Chips - aioli	£4.50

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.