

MAIN MENU

Monday – Saturday • ??? Sundays • ???



starters

SOUP OF THE DAY • £5.25
Served with rustic bread and butter (v)

CULLEN SKINK • £7.25
Smoked Haddock, leeks and corn simmered in a creamy broth. Served with rustic bread and butter

HAGGIS BONBONS • £7.50
Haggis, neeps and tatties coated in panko breadcrumbs and lightly fried. Served with a peppercorn dipping sauce.

CHICKEN LIVER PÂTÉ • £7.95
Smooth chicken liver pate, homemade red onion marmalade with choice of rustic bread or oatcakes.

HIGHLAND SMOKED SALMON • £9.95
Scottish smoked salmon with lemon, fried capers and brown toast.

CRANACHANS HUMOUS PLATE • £7.25
Our own homemade humous with crispy sumac coated chickpeas. Served with crusty bread and olive oil.

MACKEREL PÂTÉ • £9.95
Rustic smoked mackerel with crème fraiche, spring onions and radish. Choice of bread or oatcakes.

BRUSCHETTA *vegan option available* • £7.50
Toasted sourdough bread topped with plum tomatoes, warm halloumi cheese, chilli jam and balsamic glaze (v)

sides

Skinny or chunky fries • £4.00 (v)

Olives • £3.50

Rustic bread and dips • £4.25

cranachan fish tea

Available 5pm - 7pm

Innis & Gunn Battered Haddock • £16.50
with chunky chips, homemade tartare sauce, mushy peas & lemon. Served with rustic bread and butter and a pot of tea.

salads & platters

BLACK PUDDING SALAD • £12.95
Warm black pudding, crispy bacon, baby spinach and croutons, topped with a soft poached egg and lemon thyme creamy house dressing.

SCOTTISH PLATTER • £16.95
Our chicken liver pate, Mull of Kintyre cheddar cheese mackerel pate, and miniature Cullen Skink soup. Piccalilli, dressed leaves, bread, oatcakes and butter.

HARISSA SQUASH, AVOCADO & MOZZARELLA SALAD • £13.50
Butternut squash roasted in rose harissa mixed with salad leaves, avocado and fresh feta. Dressed with red wine vinegar and olive oil (v)

VEGETARIAN PLATTER *vegan option available* • £16.95
Houmous, roasted rose harissa squash, feta cheese, courgette fritters, olives, chilli jam and dressed leaves served with homemade flatbread (v)

Portion of bread or oatcakes • £2.95
served with butter (v)

Mixed salad • £4.25 (v)(gf)

MAINS

BEER BATTERED HADDOCK • £16.50
Innis & Gunn Battered haddock, chunky chips, homemade tartar sauce, mushy peas and lemon.

RISOTTO OF THE DAY (v) (gf) • £12.25
Please ask your server

MAC AND CHEESE (v) • £12.95
Creamy macaroni cheese made with Isle of Arran smoked cheddar.
Add bacon and cheese crumb £1.00
Add black pudding crumb £1.50

HAGGIS, NEEPS AND TATTIES • £14.25
McSweens haggis, mashed potatoes and turnips doused in a creamy Whisky sauce (vegetarian option available).

CHICKEN SCHNITZEL • £14.95
Pan fried chicken in breadcrumbs served with pickled fennel, rocket, dill crème fraiche and skinny fries.

CRANACHAN BURGER • £14.95
100% Scottish beef burger topped with bacon, cheese, crispy onion ring and sliced dill pickle. Served on a brioche bun with skinny fries
Add haggis fritter £2.00

CLASSIC BALMORAL CHICKEN • £15.95
Roast chicken breast stuffed with McSweens haggis, wrapped with prosciutto ham, served with creamy mash and peppercorn sauce

CRANACHAN CURRY
South East Indian garlic and chilli curry served with warm homemade flatbread, basmati rice and chutney
Vegetable (v) £13.95
Chicken £14.95
Prawn £15.95

STEAK FRITES • £18.50
6oz rump steak cooked in garlic butter, served pink with peppercorn sauce, skinny fries and roast tomato.

cranachan desserts

CRANACHAN • £7.25
Our signature dessert! Scottish raspberries, toasted oats, heather honey and Whisky spiked chantilly cream served with buttery shortbread.
Add a scoop of vanilla ice cream • £8.25

MILK CHOCOLATE BROWNIE • £6.25
Hazelnut praline, raspberry coulis, and vanilla bean ice cream.

STICKY TOFFEE PUDDING • £6.50
Butterscotch sauce and vanilla bean ice cream.

CRANACHAN CHEESECAKE • £6.25
Seasonal cheesecake served with fresh berries and chantilly cream.

ICE CREAM
Please ask server for flavours (gf)
2 scoops • £3.75
3 scoops • £5.25

CRANACHAN TRIO • £11.95
The perfect sharing dessert!
Taster of our brownie, sticky toffee pudding and cheesecake served with a scoop of vanilla ice cream and berries.

Breakfast at cranachan

We're open daily from 9am (10am Sundays) for Breakfast!

Stop by for our full Scottish breakfast, lighter fayre or one of our home baked scones or cakes



sparkling cocktails

All made with our house prosecco

BELLINI • £8.75
Peach or raspberry purée topped with prosecco.

MOULIN ROUGE • £9.25
Layered Chambord and pink prosecco.

MIMOSA • £7.25
Prosecco topped with fresh orange juice

FRENCH 75 • £9.25
Edinburgh Gin and fresh lemon juice topped with prosecco

CHAMBORD ROYAL • £9.25
Chambord black raspberry liqueur topped with prosecco

classic cocktails

MOSCOW MULE • £9.25
Absolut Vodka shaken with fresh lime and ginger beer. Served long over ice.

FRENCH MARTINI • £8.75
Absolut vodka shaken with Chambord liqueur and pineapple juice.

COSMOPOLITAN • £8.75
Absolut vodka, Cointreau, cranberry and fresh lime

ESPRESSO MARTINI • £8.95
Absolut Vodka, kaluha and shot of espresso.

PORNSTAR MARTINI • £9.25
Absolut Vanilla, passoa and passion fruit puree. Served with a shot of fizz.

BLOODY MARY • £9.50
Absolut vodka, tomato juice, Worcestershire and tabasco sauce.

cranachan favourites

RASPBERRY & ELDERFLOWER COLLINS • £9.25
Edinburgh Raspberry Gin liqueur, elderflower cordial and fresh lime juice topped with soda water.

RHUBARB & GINGER SOUR • £9.25
Edinburgh Rhubarb and Ginger Gin liqueur, fresh lemon juice, homemade ginger syrup and egg white served short over ice.

GINGER BERRY • £9.25
creme de mure stirred with Edinburgh Gin, ginger syrup and lemonade

cocktail teapots

Hendricks Gin cocktail teapots are perfect to share between two people.

ELDERFLOWER COLLINS • £19.95
Hendricks Gin, elderflower syrup, lemon juice and soda water.

FLORA DORA • £19.95
Hendricks Gin, raspberry syrup, fresh lime juice and ginger beer.

ALL ALONG THE HEDGEROWS • £19.95
Hendricks Gin, crème de mure and lemonade.

wine

sparkling & champagne

	125ml	Bottle
Il Baco da Seta Prosecco Extra Dry, Italy (vegan)	£6.95	£32.95
Galanti Pinot Grigio Spumante Rose, Italy	£6.95	£32.95
Bottega Gold Prosecco, Italy		£49.95

white

	175ml	250ml	Bottle
Antonio Rubini Pinot Grigio, Italy (vegan)	£6.25	£8.45	£24.95
El Valero Verdejo Blanco, Spain	£5.75	£7.75	£22.95
Cullinan View Sauvignon Blanc, South Africa	£6.50	£8.35	£25.95
Short Mile Bay Chardonnay, Australia	£5.80	£7.90	£23.50
Waipara Hills Sauvignon Blanc, New Zealand	£7.25	£9.35	£28.95

ROSE

	175ml	250ml	Bottle
El Velero Tempranillo Rosado, Spain	£5.75	£7.75	£22.95
Antonio Rubini Pinot Grigio Rose delle Venezie, Italy (vegan)	£6.25	£8.45	£24.95

red

	175ml	250ml	Bottle
Monte Verde Merlot, Chile (vegan)	£5.95	£8.25	£23.95
El Velero Tempranillo Garnacha, Spain	£5.75	£7.75	£22.95
Vine Trail Malbec, Chile (vegan)	£6.75	£8.95	£26.85

Please see our website for menus and reservations
www.cranachancafe.co.uk

scottish craft beers

Please ask your server for details of guest beers and for our alcohol free/ low alcohol beer options.

BOTTLED BEERS & CIDER

INNIS AND GUNN LAGER 4.6% • £5.95
A crisp, refreshing lager brewed with golden oats for a smooth finish

INNIS & GUNN GUNNPOWDER IPA 5.6% • £5.85
A Clean, crisp and aromatic IPA loaded with citrus hops.

INNIS & GUNN CARIBBEAN RUM CASK 6.8% • £5.95
Caribbean rum casks meet Scottish red beer in an explosion of cool, spicy rum notes, vanilla and rich fruit.

THISTLY CROSS CIDER 4.4% • £5.75

PERONI NASTRO AZZURO 5.0% • £5.25

SOFT DRINKS

Still/Sparkling Water • £2.95
Coke/Diet Coke • £3.50
Irn Bru/Diet Irn Bru • £3.50
Sprite • £3.50
Fanta Orange • £3.50
Appletizer • £3.50
Ginger Beer • £3.50
Fruit Juice *Orange, Apple, Cranberry, Pineapple* • £3.20
Schweppes • £2.70
Tonic Water, Slimline Tonic Water, Pink Soda, Elderflower Soda, Tomato Juice, Canada Dry Ginger Ale

HOT DRINKS

Espresso • £2.60
Americano • £3.40
Macchiato • £3.40
Cappuccino • £3.75
Latte • £3.80
Mocha • £3.95
Flat White • £3.75
Extra shot espresso/flavoured syrups • £0.75

Hot Chocolate • £3.95
Add cream and marshmallows • £4.25

Speciality Loose Leaf Tea • £3.60
Choose from Breakfast, Earl Grey, Rooibos, Red Berry, Darjeeling, Peppermint, Green Tea and Camomile