

HOUSE APERITIFS

Tobermory Gin - Schweppes Tonic and Brambles

House Mimosa - Grapefruit and Agave

Skye Mac – Our 'Whisky Mac' with Canada Dry and Cloves

STARTERS

PARSNIP SOUP	7.50	VE
Curried parsnip & pear soup, curry oil (2)		
BEETROOT & BARLEY	8.00	VE
Scottish pearl barley salad, beetroot, kohlrabi, carrot, pumpkin seed (2,9)		
LAMB SKEWERS	11.00	
Scottish lamb kofta, labneh, hot honey, chilli & mint (7)		
RAREBIT	8.50	V
Vital Spark local ale & Isle of Mull cheddar, on inn granary (2,7,9,14)		
PORK BELLY BITES	10.00	
Crispy Puddledub of Fife pork belly, sesame, soy & honey glaze (1,2,12,13)		
STEAMED MUSSELS	10.50	
Shetland Mussels, cider & shallots, Inn made bread (2,8)		

MAIN

HOT POT	22.50	
Braised Scotch Ox cheek & Stornoway black pudding, rooster potato & Orkney cheddar topping, grilled broccoli (1,2,7,13)		
KEDGEREE	19.00	
Peterhead smoked haddock, curried rice, parsley, egg, crispy onions (1,4,5,7)		
PORTOBELLO MUSHROOMS	17.50	V
Braised Portobello mushrooms, butter bean mash, tomato & EVOO sauce		
FRIED MONKFISH	21.50	
Fried buttermilk monkfish cheeks, fries, curry ketchup, burnt lemon (1,5,7)		
BRISKET RUBEN	19.50	
Braised BBQ brisket, Emmental, gem lettuce & sauerkraut in brioche, fries, (1,2,4,7,13)		
CONGEE	16.50	VE
Chinese rice gruel, peanuts, crispy chilli oil, spring onions, soft egg (1,2,4,11,12,13)		
CHICKEN SCHNITZEL	19.00	
Panko breaded chicken thigh, aioli, capers, sauerkraut & fries (2,4,7,)		
CAMEMBERT	21.50	Vo
Baked Camembert, 'nduja sausage, rosemary, honey, baby potatoes, cornichons, crusty bread (7,14)		

DESSERT

BANOFFEE PIE	8.00	V
Chocolate biscuit, banana, miso caramel sauce (2,7)		
MULL CHEDDAR	9.00	V
Mull cheddar, spiced date jam, Arran oaties (2,7)		
POACHED PEAR	8.50	V
Conference pear in saffron, ice cream, chocolate sauce (4,7)		
MORROCAN ORANGE CAKE	8.00	V
Warm orange cake, vanilla & rose Chantilly cream (4,7)		
BROWNIE	7.00	VE
Chocolate Brownie, Jude's Vanilla Ice Cream		
ICE CREAM and BERRIES	6.00	VE
Isle of Arran Traditional Ice Cream. Jude's Vegan Vanilla Ice Cream (2,4,7)		

HOUSE DIGESTIVES

Glavya - Traditional whisky, orange and honey liqueur

Benedictine - French Herbal liqueur

Magnum - Scottish Malt Whisky Creme 'Baileys but better!'

Quinta Del Rosa - 20 year old Tawney Port

Cruachan Hot Toddy - Cloves, Cinnamon and Ginger

SIDES

INN CHIPS	4.50	VE
Our chunky skin on chips		
TATER TOTS	4.00	VE
Crisp potato & onion bites		
FRIES	3.50	VE
Skinny crisp fries		
BEETROOT & POTATOES	5.50	VE
Roast beetroot & baby potatoes, EVOO, toasted seeds (12)		
DRESSED LEAVES	4.00	VE
French dressing, toasted seeds (9,12)		
BREAD	5.00	V
Inn-made bread, EVOO, balsamic vinegar (14)		
KIMCHI	5.00	VE
Spicy! Fermented Cabbage		
GORDIAL OLIVES	4.50	
Spanish Green Olives (14)		

FOOD AT THE INN

Winter Season 2024

BREAKFAST	08:00-10:00
DINNER	15:00-21:00
Last seating 30 minutes prior to close.	

We've been serving our award-winning menus since April 2017. The inn prides itself on offering a warm West Coast welcome, fantastic food, a comfortable stay and above all else, something different from the norm.

The kitchen source key Scottish ingredients from local & independent suppliers, giving them a unique twist, inspired by their own travels all over the globe.

Please let the team know if you have any allergies prior to ordering.

For more information on our food, visit www.bencruachaninn.com/bar-kitchen



ALLERGEN LIST

[1] celery [2] cereals (gluten) [3] crustaceans
[4] eggs [5] fish [6] lupin [7] milk [8] molluscs
[9] mustard [10] nuts [11] peanuts [12]
sesame [13] soya [14] sulphites

V Vegetarian Ve Vegan (o) Option