

EVENING MENU

Starters

Haggis with 'Neep chutney and Skirlie 'tattie served with an Arran mustard cream sauce £6.90

Smoked haddock, lemon and pea risotto with rocket and a drizzle of extra virgin olive oil £7.50 GF

Goats cheese and red onion marmalade tart with confit tomatoes and basil pesto £6.50 V

Homemade soup of the day – ask for today's choice. Served with warm rustic ciabatta bread and a pot of butter
(ask for gluten free) £4.90

Halloumi fries – crispy breaded halloumi cheese served with jalapeño jam and a wedge of lime £5.90 V

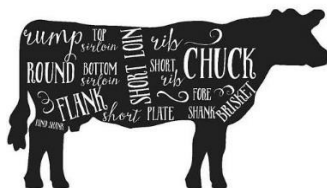
Kids £6.50

Crispy breaded homemade fishfingers with fries and ketchup

Chicken breast nuggets with fries and BBQ sauce

Linguini in a rich Napoli sauce topped with Parmesan cheese V

Homemade Margherita pizza with fresh basil and mozzarella V



THE CRAW INN

AUCHENCROW

Main courses

Chargrilled venison and chorizo burger on a grilled brioche bun topped with tomato, baby gem and relish. Served with red cabbage slaw, crispy skin-on fries and pickled gherkin £13.50

14 oz Sirloin steak (dry aged for 35 days) chargrilled on the bone to your liking and served with roasted vine-ripened tomato, grilled Portobello mushroom and crispy skin-on fries £21.90 GF

(Add creamy peppercorn sauce / blue cheese sauce) £1.90 GF

Pan roasted fillet of Scottish salmon on a bed of chorizo and haricot cassoulet, with poached Shetland mussels and fresh herbs £16.90 GF

Vegetable Tikka Masala simmered with coconut milk and fresh coriander. Served with steamed Basmati rice, garlic and coriander naan bread and mango chutney £12.90 VEGAN

(Add poached marinated chicken) £1.90

Gourmet burger of the day (ask for today's choice) Served with red cabbage slaw and crispy skin-on fries £13.50

Wild mushroom and spinach risotto, simmered with truffle oil and topped with a Parmesan crisp and fresh rocket £13.50 V GF

Fish and chips – haddock from Eyemouth in either crispy beer batter made with cask ale or in crispy Panko breadcrumbs. Served with chunky chips, homemade tartare sauce and garden peas (ask for gluten free batter) £12.90

EVERY FRIDAY FISH & CHIPS 2 FOR £15, SERVED ALL DAY



Sides £2.50

Chunky chips or skin-on fries V GF

Artisan bread and butter V

Dressed house salad V GF

Buttered seasonal greens V GF

Pizza - Naples style with hand-made dough and our own recipe tomato sauce... £10.90

Margherita – mozzarella & fresh basil V

Americano – pepperoni and red onion

Festa di Carne – pepperoni & spicy beef

Funghi – mushroom and truffle oil V

Spinaci - spinach and parmesan V

Desserts £5.90

Coconut pannacotta with white chocolate bounty and berry compot GF

Dark chocolate delice with salted caramel, candied peanuts and vanilla ice cream

Rhubarb and pear bake with lemon and basil crumb and ginger ice cream

Giacopazzis ice cream £1.90 per scoop GF