

starters

Soup of the Day (v)(gf)

Served with rustic bread and butter.
Please ask for gluten free bread

Cullen Skink (gf)

Smoked haddock, leeks and corn
simmered in a creamy broth.
Served with rustic bread and butter
Please ask for gluten free bread

Chicken Liver Pate

Smooth chicken liver pate, homemade
red onion marmalade with choice of
rustic bread or oatcakes

Bruschetta (v)

Toasted sourdough bread topped with
vine tomatoes, warm halloumi cheese,
chilli jam and balsamic glaze

Mackerel Pate

Rustic smoked mackerel with crème
fraiche, spring onions and chive.
Choice of bread or oatcakes

Mains

Beer Battered Haddock

Innis & Gunn battered haddock, chunky
chips, homemade tartar sauce,
mushy peas and a wedge of lemon

Cranachan Curry

South East Indian garlic and chilli curry
served with warm homemade flatbread,
basmati rice and mango chutney
Choose from chicken, mixed vegetables
or prawns (£2 supp for prawns)

Harissa Squash, Avocado and Mozzarella Salad (v)

Butternut squash roasted in rose harissa
mixed with salad leaves, avocado and
fresh mozzarella. Dressed with red wine
vinegar and olive oil

Risotto of the Day (v) (gf)

please ask your server

Cranachan Burger

100% Scottish beef burger topped with
bacon, cheese, crispy onion ring and
sliced dill pickle. Served on a brioche
bun with skinny fries

Classic Balmoral Chicken

Roast chicken breast stuffed with
McSweens haggis, wrapped with
prosciutto ham, served with creamy
mash and whisky sauce

Steak Frites £5 supp

6oz rump steak, served pink with skinny
fries, roast tomato and peppercorn sauce

Desserts

Cranachan Cheesecake

Seasonal cheesecake served with fresh berries and Chantilly cream

Sticky Toffee Pudding

Butterscotch sauce and vanilla bean ice cream

Milk Chocolate Brownie

Hazelnut praline, raspberry coulis,
and vanilla bean ice cream

Ice Cream (gf)

Three scoops of vanilla bean ice cream



set
Menu



cranachan.
MODERN SCOTTISH FOOD

set
Menu

Princes Square
0141 248 6257
www.cranachancafe.co.uk

