

A LA CARTE MENU

STARTERS

HOME-MADE SOUP OF THE DAY £4.50

PRAWN COCKTAIL £8.00

Large Greenland peeled prawns, bound with Marie Rose sauce, served on a chiffonade of iceberg lettuce, garnished with tiger prawns, accompanied with multi grain bloomer bread

LAMB SEEKH KEBAB £7.50

Served with flat bread and yoghurt raita

STUFFED MUSHROOM £7.50

Field mushrooms stuffed with chorizo & spinach and topped with melted goats' cheese

FAN OF HONEYDEW MELON £5.50

Served with a cherry and lime sorbet and coulis

CHICKEN LIVERS MADEIRA £9.00

Pan fried chicken livers served in a mushroom and Madeira sauce, accompanied with warm toast

AVOCADO MAISON £7.00

Fan of avocado pear dressed with olive oil, lemon and dill served with Marie Rose bound Greenland prawns and tiger prawns

GARLIC KING PRAWNS £9.00

North Atlantic king prawns, sautéed in garlic butter

SMOKED SALMON WITH PRAWNS £9.00

Prime Scottish smoked salmon accompanied with Marie Rose bound Greenland prawns and garnished with tiger prawns

GARLIC MUSHROOMS £5.00

Fresh button mushrooms, bread-crumbed, deep fried and served with garlic mayonnaise

VEGETABLE SAMOSAS £5.00

Indian style vegetable samosas, deep fried, accompanied with a cucumber and mint raita

Our chefs have carefully selected local and seasonal produce to bring the highest quality ingredients to your plate.

Should you have any allergies or food intolerances, before you order your food and drinks please speak to the restaurant manager as some dishes may contain eggs, milk, shellfish, molluscs, fish, peanuts, sesame, soya, sulphur dioxide, nuts, gluten, celery, mustard or lupin.

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FISH

FRESH CATCH OF THE DAY £POA

SOLE WESTERN ISLE £22.50

Poached fillets of lemon sole wrapped in Scottish smoked salmon topped with royal Greenland prawns and served with a whisky and cream sauce

SEA BASS £16.50

Pan fried fillets of sea bass served on a tomato confit

DEEP FRIED SCAMPI £16.50

Whole supreme Scottish scampi, bread-crumbed, deep fried and served with homemade tartare sauce

SCAMPI THERMIDOR £18.00

Whole supreme Scottish scampi with Greenland prawns cooked in a sauce of brandy, mustard and cream, finished with cheese and served with pilaf rice

SALMON £14.50

Supreme of Scottish salmon poached or grilled

SALMON CHAMPAGNE £16.50

Grilled supreme of Scottish salmon served with a Champagne cream sauce

GARLIC SEAFOOD PLATTER £20.00

Whole supreme Scottish scampi, scallops and Mediterranean king prawns sautéed in garlic butter

VEGETARIAN DISHES £14.00

Linguine with sun-dried tomatoes and roasted red peppers

Button mushrooms, dusted with paprika, sautéed with onions and gherkin finished with brandy and cream and served with pilaf rice

Nut Cutlet accompanied with a tomato, garlic and herb sauce

Pea & mint risotto

Our chef has selected vegetables from the finest and freshest produce available at the market today.

SIDES

Chunky Chips	£3.25
Sauté Potato	£2.50
Creamed Mash Potato	£2
New Potatoes	£2
Onion Rings	£2.25
Mushroom	£1.50
Spinach	£2.25
Cauliflower Cheese	£3.25
Garden Peas	£1.50
Green Beans	£2.25
House Salad	£3.70

A medley of fresh vegetables & sauté potatoes
£4.50 per person

Sauces

A sauce to accompany your steak can be selected from the following choices:

Diane	£2
Peppercorn	£2
Red wine jus	£2
Gravy	£1.50

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If you would prefer an alternative choice to the menu, please let one of the restaurant managers know. If we have the necessary ingredients our team of chefs will be happy to make your desired dish.

A 10% service charge will be added to all bills.

Minimum order: one main course per person.

Menu and prices are subject to change without prior notice.

MEAT DISHES

TOURNEDO ELIZABETH £25.00

Prime 28 day aged fillet steak, stuffed with Stilton cheese, wrapped with bacon and served with a Port wine sauce

(This dish cannot be cooked well done)

BEEF STROGANOFF £18.00

Strips of prime 28 day aged fillet steak, dusted with paprika, sautéed with onions, mushrooms, gherkins, brandy, cream and served with pilaf rice

SURF 'N' STEER £22.50

Prime 28 day aged 10oz sirloin steak topped with shell-on Mediterranean king prawns

CHICKEN INDIENNE £15.00

Strips of chicken breast, pan fried with madras spices and onion, flamed in whisky, finished with cream and served with pilaf rice

RACK OF LAMB PIERRE £22.25

Slow roasted New Zealand rack of lamb cooked with fresh mint and finished with a sherry mint and cream sauce

ROAST RACK OF LAMB £22.25

Slow roasted New Zealand rack of lamb served with lamb gravy & mint sauce

CONFIT OF DUCK £18.00

Gressingham duck breast served with a fresh passion fruit sauce

CALVES LIVER £17.50

Sautéed calves liver and onions served with grilled thick cut back bacon and gravy

GRILLS

All grilled meats are served with a vine tomatoes and field mushroom.

28 day aged sirloin steak (10oz)	£19.75
28 day aged fillet steak (8oz)	£22.75
Grilled Chicken breast with thick cut back bacon	£14.00

Where mentioned all weights quoted are pre-cooked weight.

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DESSERTS & CHEESE

Choose from the mouth-watering selection on our dessert trolleys, prepared daily by our chefs and served with fresh cream £7.50

Luxury Ice cream
as an accompaniment to your chosen dessert £1.75

A trio of luxury ice creams
served in a homemade waffle basket £7.50

A selection of English & Continental cheeses
served with biscuits, apple and cider chutney and grapes £8.50

COFFEE & TEA

Filter Coffee served in a cafetiere £2.50

Café Latte £3

Café Latte Macchiato £3

Cappuccino £3

Espresso £2.50

Double Espresso £3.50

Liqueur Coffee £8.00

Tea £2.50
English Breakfast / Earl Grey / Mint / Green Tea / Camomile

Many people choose to celebrate their special occasions at The Cranleigh -we are happy for you to bring a celebration cake for us to present to your table with coffee, however if you wish to have the cake served instead of having one of the wonderful desserts made by our pastry chef a charge of £2.50 per person will be applied.

We hope your evening with us is enjoyable,
We look forward to seeing you again in the near future.
If you like what we do tell your friends,
if not, tell us!

Bon appétit
Christine