

CRAIGARD HOUSE HOTEL

A la Carte Menu



Starters

Chilled Fan of Melon garnished with Sorbet & Berries
£4.25 V

Creamy Sautéed Mushrooms
with Stilton, Bacon and White Wine £4.75 (V version available)

McSween's Haggis with Neeps & Tatties
drizzled with a Springbank Whisky Sauce £4.75

Classic North Atlantic Prawn Cocktail
with Salad Leaves, Marie Rose Sauce & Brown Bread £4.75

Archie's Kintyre Smokehouse Smoked and Roast Salmon Platter
garnished with Salad and Smoked Mussels £7.25

Fresh Loch Fyne Langoustines served split and grilled
with Garlic and Chive Butter £8.50 starter or £19.25 Main Course

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Side dishes

<i>Mixed Salad</i>	£3.95
<i>Garlic Bread</i>	£2.95
<i>Hand Cut Chips</i>	£2.50
<i>Chef's Cheesy Chips</i>	£2.75
<i>Chef's Cajun Spiced Chips</i>	£2.65
<i>Crispy Beer-battered Onion Rings</i>	£2.75

Main Courses



***Char-grilled Scottish 10oz Angus Sirloin Steak
served with Hand Cut Chips
and garnished with Onion Rings, Mushrooms & grilled Tomato £20.95***

***Choose from: Creamy Peppercorn Sauce £2,
Springbank Whisky Sauce £2, Blue Cheese Sauce £2 & Mushroom Sauce £2***

***Kintyre Seafood Platter: Smoked Salmon, Roast Salmon,
Smoked Mussels, seared Scallops and grilled Langoustines with Salad £23.95***

***Beer-battered Haddock and Hand-cut Chips
garnished with Garden Peas and Tartare Sauce
£9.50***

***Steak and Arran Ale Pie, topped with Golden Puff Pastry
served with Hand Cut Chips or Potatoes and Vegetables
£9.95***

***Craigard Roast of the Day
served with Savoury Pan Gravy (see Daily Specials Menu)***

***Vegetarian Dish of the Day
from £9.50 - please ask your server***

***All main courses are served with Chef's seasonal Vegetables and Potatoes of the day,
Salad, Rice, Noodles or French Fries, as appropriate. Extra side dishes are available.***

***If you have a special dietary request or concerns about the ingredients in any of our dishes,
then please ask a member of our team who can help you make an informed choice***



Cheese Selection

Chef's selection of Kintyre Cheeses (all produced locally) chosen from: Gigha Fruit Cheeses; Springbank, Claret, Chive, or Chutney flavoured Cheddars; Applewood Smoked; Inverloch Brie and Goats Cheeses; and Mull of Kintyre Cheddar. Also Guest Cheese - Stilton for a Blue. (5 items as available). All served with fresh Grapes, Chutney and Savoury Biscuits £8.75

Why not try a Late Bottled Vintage Port £3.25 per 50ml with your Cheese?

Dessert Selection

Chef's Cheesecake of the Day, garnished with Berries

Chef's Dessert of the Day

Hot Sticky Toffee Pudding drizzled with Butterscotch Sauce

Warm Chocolate Fudge Cake garnished with Berries

Strawberry Glory - Ice Cream, Strawberries & Meringue Sundae with Cream

Also - a Selection of Ice Creams and Fruit Sorbets

All desserts are served with Cream or Ice Cream and cost £4.95

Why not try a Chateau de Stony Muscat Dessert Wine £6.25 per 125cl glass?

*Various Teas or Filter Coffee
served with hand-made Tablet £2.10*

Gaelic or Liqueur Coffees...from £4.30

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