



The
Craigard
Hotel
Isle of Barra

HEAD CHEF: CHRIS DAVIS

TWO COURSES £45 / THREE COURSES £54

MAIN

Wild Mushroom & Truffle Chicken Roulade (GF)

Chicken breast filled with a wild mushroom & truffle duxelle, parmentier potatoes, sautéed wild mushrooms, glazed heritage carrots, and garlic white wine sauce

Traditional Haggis

18-year aged whisky neeps, tatties, haggis & scotch beef bonbon, honey-glazed heritage carrots, on a bed of haggis, and whisky sauce

Saffron Risotto (GF, VE)

Saffron risotto topped with roasted courgettes, asparagus, salsa verde, and wild rocket

FROM THE SEA

Barra Monkfish (GF)

Pan-roasted monkfish, slow-roasted beef tomato, samphire, creamy mash, crispy-fried kale, and a creamy chorizo sauce

Isle of Barra Hand-dived Scallops (GF)

Pan-seared scallops, pancetta-wrapped asparagus, hasselback potatoes, wild mushrooms, salsa verde, roasted garlic beurre blanc

FROM THE FIELD

Fillet Steak (GF)

A prime cut of Ayrshire beef (220g) served with a slow roasted beef tomato, sautéed wild mushrooms, parmentier potatoes, and a pepper & brandy sauce (+£8 supplement)

Rack of Lamb (GF Available)

French trimmed herb-crusted lamb rack, asparagus, honey-glazed heritage carrots, creamy mash, pea & mint puree, pea shoots, and red wine jus

Menu correct at time of publication, however our menu is a small seasonal menu and therefore subject to change according to availability. We try wherever possible to meet dietary requirements, but please note that some dishes are not readily adaptable to accommodate allergies. All prices are inclusive of VAT at the current rate.