

RESTAURANT



& Lounge Bar

LUNCH MENU

Available 12nn -3:00pm, Monday to Saturday

Starters

- Wonton Soup** £5.50
Minced chicken breast with soya sauce and sesame oil wrapped in wonton wrapper.
- Tom Yum Soup** £5.50
Hot and sour Thai soup with prawns and vegetables.
- Homemade Vegetable Spring Rolls (V)** £6.50
Stir fried mixed vegetables with soy sauce and sesame oil, in spring roll wrapper, deep fried and served with coriander and mango salad.
- Homemade Meat Spring Rolls** £7.50
Lean mince pork mixed with carrots, onion, garlic, soy sauce and sesame oil, in spring roll wrapper, deep fried and served with coriander and mango salad.
- Greek Feta Cheese Salad (V)** £7.50
Greek Feta Cheese served with mixed salad leaves, herbed vinaigrette topped with herbed croutons.
- Hot Smoked Scottish Salmon Salad** £8.50
Served with beetroot, capers, cherry tomatoes, fennel and salad leaves.
- Haggis Bon Bons and Garlic Marinated Prawn** £8.50
Served with Bramley apple chutney, creamy Edradour whisky and whole grain mustard sauce.
- Sushi (Vegetarian options available)** £9.50
Sushi is a Japanese dish of prepared vinegared rice with some sugar and salt, accompanying a variety of ingredients.
On your plate will be Egg Roll Nigiri, Cooked Prawn Nigiri, Smoked Salmon Nigiri, Sea Food Stick Nigiri and a variety of Vegetable Maki with Pickled Ginger, Kikkoman soy sauce, and Wasabi.

Western Dishes

Vegetable Cheese Burger (V)	£9.95
Homemade 6oz vegetable burger served in warm brioche bun, cheddar cheese, cucumber, lettuce, tomato, burger relish and chips.	
Vegetable Lasagne (V)	£10.95
Mixed vegetables, baked in our own bechamel sauce served with salad and chips	
Beef Cheese Burger	£11.95
Homemade 6oz beef burger served in warm brioche buns, cheddar cheese, cucumber, lettuce, tomato, burger relish and chips.	
Grilled Chicken Burger	£11.95
Seasoned and grilled chicken breast served in warm brioche buns, cucumber, lettuce, tomato, burger relish and chips.	
Crispy Chicken Burger	£11.95
Chicken breast in our own batter served in warm brioche buns, cucumber, lettuce, tomato, burger relish and chips.	
Homemade Steak Pie	£12.95
Locally sourced beef, slow cooked to tender, topped with puff pastry served with buttered seasonal vegetables and chips.	
Freshly Battered Fish and Chips (Gluten free option available)	£12.95
Haddock in our own batter, served with tartare sauce, lemon wedge and buttered peas.	

Asian Dishes

(Please note that the following dishes contain **sesame oil** and **soya sauce**. Except curries.)

Curries

(All are served with boiled Basmati rice, naan bread and tomato, cucumber, yoghurt salad.)

Vegetable Curry (V)	£10.95
Mixed vegetables with Thai or Indian Spices.	
Indian Chicken Curry	£11.95
Chicken cooked in fresh tomato, garlic, ginger, coriander and various Indian Spices.	
Thai Beef Curry	£12.95
Locally sourced beef cooked in coconut milk, Thai green curry paste, fresh ginger, coriander, and lemongrass.	

Rice Bowl Toppings

(Boiled Basmati rice with your choice of toppings served with sautéed garlic Pak Choi and prawn crackers.)

Choices of toppings

Sweet and Sour Chicken	£11.95
Sweet and Sour Pork	£11.95
Sweet and Sour Fish	£11.95
Sweet and Sour Prawns	£12.95
Sweet Chili Pork	£11.95
Stir Fried Beef	£12.95

Chow Mein

(Stir Fried Egg Noodles served with prawn crackers.)

Vegetable Chow Mein	£9.00
Chicken Chow Mein	£9.95
Pork Chow Mein	£9.95
Beef Chow Mein	£10.95
Prawn Chow Mein	£10.95

Kids Meal

£5.95

Served with cucumber, carrot sticks, chips and a glass of fruit juice or milk.

Homemade chicken goujon

Homemade fish finger

Homemade beef burger

Dessert

£3.95

Chocolate Brownie (served with whipped cream)

Vanilla or chocolate ice cream (served with strawberry slices and chocolate sauce)

Dessert

£6.95

Homemade Edradour Cream Cheesecake

Served with strawberry compote and honeycomb.

Homemade Sticky Toffee Pudding

Served with vanilla ice cream and toffee sauce.

Homemade Glutinous Rice Pudding (GF) (DF)

Glutinous rice cooked in coconut milk, sugar and ginger served with coconut toffee sauce and mini coconut cake.

Coffee Crumble Sundae Shake

Coffee, vanilla ice cream, **cashew nut**, chocolate brownie pieces, and whipped cream

Chocolate Sundae Shake

Chocolate ice cream, chocolate sauce, chocolate brownies, and whipped cream

Chocolate or Vanilla Ice cream

Topped with strawberries and chocolate sauce

Selection of Highland Cheeses

£9.00

Accompanied with mixed cheese crackers, oatcakes, celery, grapes, apple and pickles.

Isle of Mull Cheddar

A rugged bold cheese full of character. Cheddar is slowly aged then hand selected to ensure the firm body and deep flavour.

Blue Murder

This is a bold, strongly flavoured blue cheese made with cow's milk from the Highlands.

Morangie Brie

As expected from Brie, Morangie Brie is smooth and creamy with a slightly sweet flavour from Highland Fine Cheese in Tain, Scotland.

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW AND WE WILL GLADLY ACCOMMODATE

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