



THE CROWN INN

Lets Eat

Lunch: Thurs - Saturday Dinner: Tuesday - Saturday
 Restaurant Closed Sundays & Mondays

STARTERS

SOUP OF THE DAY Served with freshly baked dough sticks (GF, VG)	£5.99
DOUGHTSICKS & DIPS (V) Sun dried tomato purée, balsamic & extra virgin olive oil	£5.99
CULLEN SKINK Traditional Scottish soup made with smoked haddock, new potatoes & leeks in a creamy broth	£7.99
CRISPY FRIED BRIE WEDGES Served with spiced plum chutney (VG)	£8.99
LOCAL MUSSELS (GF AVAILABLE ON REQUEST) Cooked in a rich , cream & wild garlic sauce served with warm dough sticks.	£12.99
SMOKED SALMON FISHCAKES Filled with seasoned cream cheese with crayfish and dressed baby leaves	£8.99
CHICKEN TENDERS Coated, deep fried chicken tenders served with a sour cream and chive dip	£7.99
PORTOBELLO MUSHROOM Stuffed with cheddar & local haggis	£7.99
NACHOS Tortilla chips topped with mozzarella, salsa, cheddar , jalapeno & sour cream (VG,GF) VEGAN OPTION AVAILABLE ON REQUEST	£8.99

HEARTY MAINS

BEER BATTERED FISH & CHIPS (GF*) Served with skin-on chips, garden peas & tartar sauce	£16.99
MAC & CHEESE Served with home-made garlic flat bread (VG)	£14.99
HOT SMOKED SALMON TART Served with dressed house salad, coleslaw & sweet potato fries	£15.99
STEAK & ALE PIE Served with creamy mash, selection of seasonal vegetables & gravy	£16.99
LOCAL MUSSELS (GF*) Mussels in a rich, creamy sauce finished with wild garlic served with warm dough sticks	£20.99
LANGOUSTINES (GF*) Cooked in a garlic & parsley butter served with fresh warm doughsticks	£24.99
BUTTERNUTSQUASH TART (VG) Butternut squash & caramelised red onion in shortcrust pastry served with a dressed house salad & sweet potato fries	£15.99

BURRITO BOWLS

ALL SERVED WITH STEAMED RICE, A TORTILLA WRAP, SALSA, TORTILLA CHIPS, GRATED CHEDDAR & DRESSED SALAD - GLUTEN FREE WRAPS AVAILABLE ON REQUEST

CHILLI CON CARNE BOWL (GF*) A mildly spiced home-made chilli con carne	ALL £15.99
CHICKEN FAJITA (GF*) Succulent chicken breast pieces cooked in cajun spices & sweet chilli sauce	
CRISPY CHICKEN Deep fried crispy chicken tender pieces topped with garlic mayo	
FALAFEL & RED ONION Falafel pieces, sliced red onion and sweet chilli sauce	

PIZZAS

All £15.99

GLUTEN FREE BASES & VEGAN CHEESE AVAILABLE

SPICY HIGHLANDER 🍴 Locally sourced Black Pudding & Haggis pieces with sriracha sauce & mozzarella
BBQ CHICKEN Chicken breast pieces, sweetcorn, red onion and sweet BBQ sauce
CHILLI, CHICKEN & CHORIZO Fresh red chilli, Spanish chorizo & chicken breast

AMERICANO Pepperoni, sliced chilli & mozzarella
BUTTER CHICKEN Sliced fresh chicken, butter curry sauce & fresh parsley
HAWAIIAN Shredded smoked ham & fresh pineapple
TRUFFLE SHUFFLE Chicken pieces, bechamel sauce base,bacon,parmesan & truffle
DIABOLO 🍴 Chicken breast pieces, pepperoni, fresh chilli, jalapenos & red chilli flakes

ITALIAN STALLION Italian salami, parma ham & pepperoni
FAJITA Chicken fajita mix served on tomato base topped with mozzarella
MEATBALLS & SMOKED CHEDDAR Slow cooked beef meatballs, red onion & smoked cheese
SMOKED SALMON & CRAYFISH Locally sourced seafood, sun dried tomatoes, spring onions topped with mozzarella & parsley

Vegetarian Options

MARGARITA (VG) £14.99 House tomato sauce, mozzarella & fresh basil
TRUFFLE FUNGI (VG) Chestnut mushrooms, bechamel sauce base, white truffle oil, fresh parsley & parmesan
PADANA Goat's cheese, mozzarella, caramelised onion, spinach, red onion (VG)
VEG OUT (VG) Roasted red pepper, green pepper, red onion, spinach, cherry tomatoes & fresh parsley

Vegan Options

VEGAN BBQ CHICKEN & SWEETCORN (V) Plant based chicken & sweetcorn on a sweet bbq base
ROAST RED PEPPER (V) Roast red pepper , sliced red onion and chillis

BURGERS

ALL £16.99

ALL BURGERS ARE SERVED ON A TOASTED BRIOCHE BUN WITH SLICED TOMATO, CRISP ICEBERG LETTUCE & SEASONED CHIPS. (GF BUNS AVAILABLE)

KATSU CHICKEN BURGER Crispy deep fried chicken burger, mango chutney, monterey jack cheese & curry aoili
BLACK & BLUE Local beef topped with truffled flat cap mushrooms, mozzarella & blue cheese mayo
DEER STALKER Local venison topped with haggis, smoked bacon & caramelised onions
CROWN BURGER Local beef , monterey jack cheese, caramelised onion, chorizo, crispy onions & chilli jam
VEGAN BURGER (V) Plant based burger pate

TOPPINGS ALL £1.25	SAUCES & RELISHES ALL £ 1	
Mozarella (GF)	Red onion marmalade(GF)	Burger relish (GF)
Cheddar (GF)	Sweet chilli sauce (GF)	Garlic mayo (GF)
Caramelised onions (GF)	Chilli relish(GF)	Sweet bbq (GF)
Black pudding	American mustard (GF)	Blue cheese mayo (GF)
Haggis	English mustard (GF)	Sriracha (GF)
Smoked bacon(GF)	Truffle mayo(GF)	
Vegan mozzarella (GF)		

WRAPS

ALL £14.99

ALL SERVED WITH SALAD AND A PORTION OF CRISPY SKIN-ON CHIPS

CRISPY CHICKEN Fried chicken breast pieces drizzled with garlic mayo	* GF Wraps Available
HADDOCK & PESTO Fresh battered haddock, green pesto, tomatos & lemon mayo	
SMOKED SALMON, CREAM CHEESE & CHIVE (GF)* Scottish smoked salmon, tomato with chives & cream cheese	
CHICKEN & CAJUN MAYO (GF)* Chargrilled chicken, sundried tomatoes, spinach & cajun mayo	

SALADS

ALL £14.99

ALL SERVED ON A BED OF DRESSED SALAD WITH A PAIR OF FRESHLY BAKED DOUGH STICKS

CHICKEN CAESAR (GF*) Chargrilled chicken, babygem lettuce, toasted ciabatta, tomatoes & caesar dressing
BEETROOT, FETA & TOASTED ALMONDS (VG,GF*) Warm roasted beetroot, feta cheese, toasted sweet almonds, mixed leaves & ranch dressing
CRISPY CHICKEN SALAD Fried chicken breast pieces drizzled with garlic mayo
CRAYFISH & CAPER (GF*) Seasoned with smoked paprika & a lemon mayo
ROASTED RED PEPPER, TOMATO , RED ONION & BALSAMIC (V,DF,GF*) Served on a bed of dressed mixed leaves

SIDES

HOUSE SALAD	£2.99
FLAT STYLE GARLIC BREAD	£3.99
SEASONED SKIN-ON CHIPS	£3.99
SWEET POTATO FRIES	£4.99
DRESSED HOUSE SALAD	£3.99
BEER BATTERED ONION RINGS	£3.99
COLESLAW	£2.99
CHEESY GARLIC BREAD	£4.99
<small>(VEGAN AVAILABLE)</small> MOZZARELLA STICKS & DIP <small>(Chose from Sweet Chilli, Garlic Mayo or Sweet BBQ)</small>	£ 7.99

WEE ONES

1 COURSE - £5.99 2 COURSES - £7.99
ONE FREE FRUIT JUICE, CORDIAL OR MILK PER MEAL

MAINS

FISH FINGERS Battered fish pieces served with chips & peas/beans	CHICKEN GOUJONS Chicken breast pieces in breadcrumbs with chips & peas/beans
MINI MARGARITA (Vg) Served with chips	MINI MAC & CHEESE (Vg) Served with chips
MINI BEEF BURGER (GF BUN AVAILABLE) Served with chips	

DESSERTS

OREO ICE CREAM SANDWICH	MINI STICKY TOFFEE PUDDING Served with vanilla ice cream & toffee sauce
ICE CREAM (ALL GF) Oreo, Bubblegum, Candyfloss, Chocolate or Strawberry	ICE LOLLY (ALL GF) Organic Apple, Tropical or Mini Twister

LOADED FRIES

£8.99

A LARGE PORTION OF SKIN ON CHIPS SERVED IN THE FOLLOWING WAYS...

- NICE N DIRTY**
Cajun spiced chips, spring onions, chilli's, mozzarella & siracha mayo
- CHICKEN CURRY (GF)**
Chicken breast pieces in a rich curry sauce topped with mozzarella & spring onions
- HAGGIS & BLACK PUDDING**
Pieces of locally sourced black pudding & haggis pieces, mozzarella & cheddar
- GARLIC MAYO & CRISPY ONIONS**
Lashings of garlic mayonnaise & sprinkled with crispy fried onions
- CHILLI FRIES (GF)**
Topped with cheddar, mozzarella & beef chilli
- TRIPLE CHEESE (GF)**
Topped with mild cheddar, mature cheddar & mozzarella.
- CHEESY VEGAN MOZZARELLA (V)(GF)**
Topped with vegan cheese

HOT DRINKS

	Regular	Large
ESPRESSO	£2.90	£3.20
AMERICANO	£2.85	£3.25
CAFE LATE	£3.15	£3.65
CAPPUCCINO	£3.15	£3.65
FLAT WHITE	£3.15	£3.65
MOCHACCINO	£3.20	£3.70
MACCHIATO	£3.00	
POT OF TEA	£2.85	

CLIPPER ORGANIC TEAS £3.25
(Decaf, Earl Grey, Breakfast, Peppermint, Chamomile, Pure Green & Berry Burst)

HOT CHOCOLATE £3.80
(Add Mini Marshmallows or Squirry Cream 50p)

LIQUER COFFEE £6.15
(Gaelic, Irish, Calypso, Russian or French)

Fancy a wee dram instead?.....

	25ml Measure	50ml Measure	
Glavya	£3.70	Cockburns Ruby Port	£3.10
Drambuie	£3.30	Harveys Bristol Cream	£3.35
Baileys	£3.10	Crofts Original Sherry	£2.70
Tia Maria	£3.50	Pedro Ximenez	£3.50

: DESSERTS

ALL £7.99

Vegan Options

- STICKY TOFFEE PUDDING**
Served with toffee sauce & salted caramel ice cream
- WARM APPLE SLICE**
Served warm with custard
- WHITE CHOCOLATE & RASPBERRY BRÛLÉE CHEESECAKE**
Served with banoffee caramel ice cream
- CHOCOLATE FONDANT**
Served with vanilla ice-cream
- ICE CREAM**
1 SCOOP: £1.99 2 SCOOPS: £2.99
3 SCOOPS: £3.99
Vanilla or Coconut
- STICKY TOFFEE PUDDING (V)**
Served with vanilla ice cream
- JAFFA CAKE SLICE (V)**
Served with vanilla ice cream

- ICE CREAM**
1 SCOOP: £1.99 2 SCOOPS: £2.99
3 SCOOPS: £3.99
- Honeycomb (GF) - Banoffee Caramel
- Salted Caramel (GF) - Vanilla (GF)
- Strawberry Cheesecake
- Banana & Chocolate (GF)

COCKTAILS

ALL £9

PALOMA

A long cocktail made with tequila blanco, agave syrup, lime juice & pink grapefruit soda

MONKEY SCENT

Monkey Shoulder gin, elderflower liqueur & lemon Juice topped up with soda water

PASSIONFRUIT MARTINI

Absolut vanilla vodka, Passoa, pineapple juice & passion fruit syrup

PINK GIN SPRITZ

A refreshing combination of pink gin, strawberry puree, lemon juice, sugar syrup and soda water

ESPRESSO MARTINI

A perfect dessert cocktail with vodka, kahlua & espresso

MANGO BELLINI

A refreshing combination of mango syrup, topped up with prosecco over crushed ice and garnished with mint

CLASSIC SOUR

This is a short yet sharp and tangy cocktail that will awaken the tastebuds. Can be made with amaretto or whisky.

NEGRONI

A refreshingly bitter mix of Gin, Campari & Martini Rosso served with an orange slice to garnish

FRENCH MARTINI

A delicious and popular fruity classic. Vodka, Chambord & Pineapple juice

APEROL SPRITZ

Made with a large measure of Aperol, Prosecco D.O.C and splash of soda

FROZEN COCKTAIL SLUSHIE (MK)

From a choice of two flavours, add a large measure (50ml) of either vodka, gin, white or dark rum (ask your server for today's flavours)

SIGNATURE COCKTAIL . . . because who doesn't have one?

CHEEKY CHARLIE

A large measure of bourbon, equal parts amaretto & cherry brandy ... a stiff nod to the cheeky former prince

MOCKTAILS.....

ALL £4

PASSION SPRITZ

A delightful blend of passionfruit syrup, topped up with soda over crushed ice and garnished with mint.

SUNRISE (MK)

A non-alcoholic version of the Tequila Sunrise featuring Grenadine, Orange Juice & Lemonade

FRENCH MARTINI

A non alcoholic version of the popular classic made with grenadine & pineapple juice.

VG= VEGETARIAN

V = VEGAN

GF = GLUTEN FREE

OF= DAIRY FREE