

Nibbles

Ciabatta bread with olive oil (G) £4.50
Bowl of mixed pitted olives £5.50

Crannog Shellfish

We only use the best and freshest of Scottish shellfish, and we are proud to serve it simply. Our shellfish menu is designed for tasting and feasting. Order a selection to share, an extra taste or a big plate of your favourite.

West Coast Mussels (M)(D)(SP)(G)
with white wine, cream and garlic sauce
400g £12.50 800g £25

Caramelised West Coast Scallops (D)(M)
Cod brandade, marinated carrots, tomato + cumin dressing
130g £23 260g £46

Loch Creran Oysters

See the blackboard for details.

There is a risk associated with consuming raw oysters.
It may increase your risk of food borne illnesses.

Please see our blackboard for today's specials, including

Crannog grand shellfish sharing platter for two
and
Lobster and Langoustines (when available)

Fisherman's Feast (SP)(M)(C)(F)(C)
selection of fish and shellfish in a light tomato
and seafood nage with a rouille crouton
small £16
large £32

Sides £6 each

House hand cut chips

Tenderstem broccoli with blue cheese crème fraiche
and toasted almonds

House salad, honey & grain mustard dressing

Seasonal vegetables



Starters

Cullen Skink (F)(D) £11.50
creamy smoked haddock chowder

Soup of the Day £7
with bread
see the blackboard for details

Szechuan Spiced Squid (G)(M)(S) £10.50
with burnt lemon mayonnaise, cous cous salad and harissa oil

Hot Smoked Salmon and Onion Tart (D)(G)(F)(C) £11.00
with a warm celeriac and horseradish veloute

Korean Glazed Pork Belly (G)(C)(SP) £13.00
with whole king prawns, sesame kimchi

Burrata (D)(N) £12
with grilled fennel, beetroot, orange segments, radicchio, basil oil
and hazelnut praline

Bombay Spiced Cauliflower (N) £9.50
with tomato relish, onion bahji and a salad of cucumber,
cauliflower, yoghurt and peanuts

Mains

Mallaig Cod (D)(F)(C) £27
creamed potato, hispi cabbage, puy lentils,
roasted butternut squash and squid

Roasted Orkney Salmon (D)(G)(F)(SP) £29
beetroot ravioli, beetroot, pickled fennel, buttermilk and dill

North Sea Hake (G)(D)(C) £29
cous cous, chorizo, whole garlic roasted prawns, rocket and zaalouk

Crannog's famous Fish and Chips (E)(G)(F) £21.50
beer battered North Sea Haddock with hand cut chips,
tartare sauce and peas

Monkfish Scampi (E)(G)(F) £23.50
fried in batter, with salad and hand cut chips

Seafood Tagliatelle (G)(F)(C)(M)(SP)(D)(E) £23.50
cream, garlic, tomato, basil and chilli

Crispy Sea Bass (SP)(G)(D)(F)(E)(c) £27
Jerusalem artichoke puree, wild mushroom Knödel
sprouting broccoli, truffle sauce

Muir of Ord Venison Loin (D)(SP)(G)(C) £34
potato terrine, haggis, creamed cabbage, autumn vegetables
and Laphroaig whisky jus

Rib Eye Steak (D)(SP)(G) £38
8oz Yorkes of Dundee 36 day dry aged Scotch Rib Eye, tomato,
mushroom, onion rings, hand cut chips and peppercorn sauce

Tomato and Courgette Tart (G) £22
smoked aubergine, baby plum tomatoes, grilled courgettes,
potato ecrasse and gremolata dressing

Some of our dishes can be amended to suit dietary requirements - please ask

(E) Egg - (D) Dairy - (G) Gluten - (c) Celery - (SP) Sulphates - (S) Sesame - (N) Nuts
(F) Fish - (M) Molluscs - (C) Crustaceans

Crannog Seafood Restaurant

at Garrison West, 4 Cameron Square, Fort William, PH33 6AJ
12pm to 2.30pm ; 5pm to 9pm

See our blackboard for daily specials.

We work closely with local suppliers
to provide the freshest of Scottish Seafood.

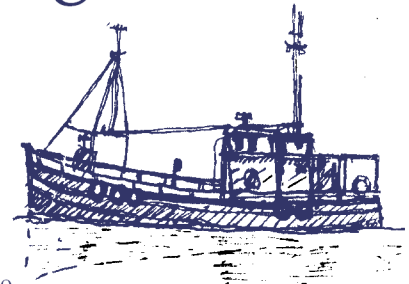
Groups of 6+, a 10% discretionary gratuity is added.
Please note we cannot split bills.

Fine Wines by L'Art du Vin, Edinburgh

Book online - www.garrisonwest.co.uk
Tel: 01397 701873



Crannog



Sweets

Millionaire's Tart (D)(G)(E) £10
chocolate and cardamom sorbet

Brambles with lemon verbena panna cotta (D)(E) £9

Poached Pears (E)(D)(G)(N) £8.50
hazelnut financier, honey ice cream
and pear cremeux

Blackcurrant crème brûlée (D)(E) £8.50
ricotta ice cream, lime granita

Affogato (E)(D) £5.50
espresso and ice cream
add your favourite liqueur £3

Selection of British Cheeses (D)(G) £14
served with chutney, grapes and biscuits