

## Nibbles

Ciabatta bread with olive oil £4.00  
Bowl of mixed pitted olives £3.75

## 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**  
with white wine, cream and garlic sauce  
400g £12.50 800g £25

**Caramelised Orkney Scallops**  
with romesco sauce, heritage tomato and basil  
130g £22 260g £44

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**  
selection of fish and shellfish in a light tomato  
and seafood nage with a rouille crouton  
small £15  
large £30

Sides £5.50 each  
House hand cut chips  
Tomato, feta and pickled fennel salad  
Caesar salad  
Seasonal vegetables



## Crannog

### Starters

**Cullen Skink** £11.50  
creamy smoked haddock chowder

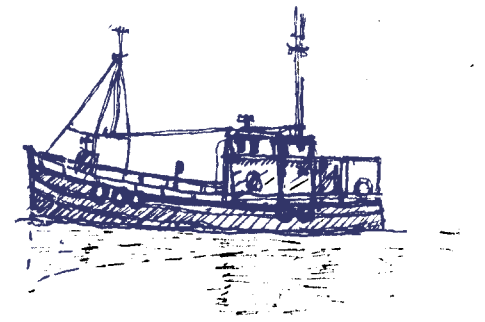
**Soup of the Day** £6  
with bread  
see the blackboard for details

**Home Cured Salmon** £12.50  
pastrami spices, celeriac rémoulade,  
pickles, oyster fritter and English mustard dressing

**Crisp Fish Cake** £10.50  
tartare sauce, pickled cucumber, dill oil

**Home Cured Salt Cod Fritters** £9.50  
garlic mayonnaise

**Garrison West Vegetarian Haggis** £11.00  
pickled swede, potato purée, watercress and peppercorn sauce



### Mains

**Loch Etive Sea Trout** £28  
prawn and chive dumpling, shitake and ginger dashi

**Mallaig Cod** £27  
squid, persillade of wild mushroom, cauliflower purée,  
Grelot onion and a meat jus

**North Sea Hake** £26  
lentils, squash, Roscoff onions, green beans and gremolata

**Beer Battered North Sea Haddock** £20  
peas, hand cut chips and tartare sauce

**Monkfish Scampi** £21  
salad and hand cut chips

**Seafood Tagliatelle** £22.50  
garlic, tomato, basil and chilli

**Roasted Isle of Muck Partridge** £25  
carrot purée, Morteau sausage, choucroute and turnip

**Rib Eye Steak** £31.50  
8oz Yorkes of Dundee 36 day dry aged Scotch Rib Eye, tomato,  
mushroom, onion rings, hand cut chips and peppercorn sauce

Please let your server know of any dietary requirements you may have, and we will do our best to accommodate you  
If you suffer from food allergies or intolerances, we will bring you our allergen menu

### Sweets

**Diplomat Pudding** £9.50  
caramelised apples, vanilla ice cream  
and Pedro Ximenez

**Chocolate tart** £10  
hazelnuts and caramel

**Baked Figs** £9.50  
marsala parfait and crushed amaretti

**Marscapone Cream** £10  
amaretto jelly, coffee ice cream, chocolate

**Vanilla and Ginger Cheesecake** £9.50  
roasted plums, almond and cinnamon granola

**Affogato** £5  
espresso and ice cream  
add your favourite liqueur £3

**Selection of British Cheeses** £14  
served with chutney, grapes and biscuits

## 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.crannog.net](http://www.crannog.net)  
Tel: 01397 701873