

CREELERS



CREELERS OF ARRAN
Home Farm, Brodick KA 27 8DD
Tel: 01770 302797

MENU

STARTERS

- Creelers' Fish Soup with Rouille and Croûtons 4.95
Chef's Vegetable Soup of the Day served with Crusty Bread 3.50
Smoked Fish Pâté with Arran Oatcakes 4.95
Steamed West Coast Mussels – either Classic Marinière,
or with Chilli, Lemongrass and Coriander 7.25
Creelers' Fishcake on Organic Leaves, with Saffron Aioli 5.75
Brie with Parma Ham on local Organic Leaves 7.50
Half a Dozen West Coast Oysters, au Naturel on Crushed Ice 8.00
Trio of our own Home Smoked and Cured Salmons, with Dill Dressing 6.95
Langoustine Prawns, either Grilled with Garlic Butter, or served Cold with Saffron Aioli 10.50
A Warm Asparagus Salad with Lemon Dressed Organic Leaves and Parmesan 7.50
Creelers' Seafood Platter (when available) – a wonderful medley
of Cured, Smoked and Shellfish – Ideal for 2 to share 25.00

DINNER MAIN COURSES

- Roasted Fillet of Scottish Salmon in a Potato, Garlic and Saffron Broth 14.50
Pan Seared King Scallops on Herb Linguine, with Petit Citrus Salad and Lemon Beurre Blanc 17.75
Creelers' Fish Stew with Langoustine, Saffron and Fennel 14.95
Lightly Grilled Local Halibut Fillet with New Potato Compote and Balsamic Reduction 16.95
Whole Fish of the Day P.O.A.
Breast of Scottish Chicken, stuffed with Spinach and accompanied
with a Honey and Arran Mustard Sauce 14.50
Rib-eye of Aberdeen Angus Beef with Sauce Dianne and Home-made Potato Chips 17.75
Vegetarian Special – Changes Daily, ask your Server for Tonight's Choices 11.75

DESSERTS

- Hot Chocolate Pot with Raspberry Compote
Classic Lemon Posset
Choc Chip Bread and Butter Pudding with Vanilla Crème Anglaise
All 4.95
Selection of Arran Ice Creams and Sorbets
2.75
Celtic Cheese Platter with Arran Oatcakes
5.95