

STARTERS

Where bread is offered, white or wholemeal is available, as is a low-fat spread

SMOKED VENISON HC	£4.95
Thin slices of this fine Scottish delicacy served with fresh bread and a fresh green salad	
PRawn COCKTAIL	£4.95
Served with our own spicy Marie Rose sauce on a crispy green salad	
LOCAL, HAND-DIVED PRINCESS SCALLOPS	£4.95
Steamed open in white wine and garlic butter and served with bread	
LOCH EISHORT MUSSELS	£4.50
Steamed open in white wine and garlic butter and served with bread	
SEAFOOD GUMBO	£4.95
A small portion of our house speciality served with bread	
CHICKEN GUMBO	£4.95
Small portion of our chicken version served with bread	
HOT-SMOKED SALMON HC	£4.95
Finest Scottish smoked salmon served with bread and a fresh green salad	
FRESHLY MADE TOMATO AND BASIL SOUP V HC	£2.50
Served with fresh bread, this Mediterranean classic is light but an instant warmer	
GARLIC BREAD	£1.50
Fresh bread generously spread with garlic butter and toasted in a pizza oven	
Please also check our Specials Board for starters specials	

MAIN COURSES

Non-Seafood

WILD VENISON IN BRAMBLE AND RED WINE JUS HC	£11.00
Pot-roasted haunch of wild venison with the liquor used to make Dorothy's famous bramble and red wine jus.	
SIRLOIN STEAK	£13.00
8oz. of prime Scottish steak pan-seared in the traditional manner with all the trimmings	
CAJUN STEAK	£14.00
An 8oz. Sirloin steak pan-seared with our own special Cajun "rub" and, of course, the secret marinade	
CHICKEN GUMBO	£12.00
The chicken version of our house speciality	
SPICY CINNAMON CHICKEN WITH A PEACH SAUCE	£9.50
One of our very own, usually served with delicately flavoured rice	
MACARONI CHEESE V	£6.50
Home made with a cheddar sauce	
PIZZAS HC	9 inch £7.00 12 inch £10.00
Choose your own toppings: Chicken HC, Pepperoni, Vegetarian HC, Ham	
SIDE SALADS	£1.20
These are generally on display and are an ideal accompaniment to many of our main course dishes	
CHILDRENS MEALS	£3.50
Although we encourage children to eat from our normal menu, they may choose from a selection of Sausages, Fish fingers, Chicken teddies, Burgers or Half a Pizza HC (toppings as above)	

Most main courses are served with baby new potatoes and seasonal vegetables and where bread is offered, a choice of white or wholemeal is available, as is a low-fat alternative to butter and an artificial sweetener

Fish and Shellfish

MUSSELS	£10.00
Skye mussels from Loch Eribort steamed in white wine and garlic and served with fresh bread	
Salmon STEAK	£10.00
A steak of Skye salmon pan-sautéed and served with a tarragon and watercress crème-frâiche sauce	
CREELERS SEAFOOD GUMBO	£12.00
The House speciality, our famous gumbo is a particularly fine example of this spicy Cajun soup-stew. We do not use okra or sussfrass-file to thicken this dish but instead include a huge selection of the finest local fish and shellfish. Never ask what's in a gumbo but don't be surprised if a tentacle floats to the top!	
CREELERS SEAFOOD LASAGNE	£10.00
Again our own recipe, this is made with a cheddar and dill sauce and a large selection of local fish and shellfish in lasagne verte	
SEA BASS HC	£13.00
Pan - roasted, which gives a grilled flavour and texture but is a more reliable method than grilling (check availability)	
MONKFISH	£13.50
A whole tail fillet sautéed in a Pernod and soy cream sauce and served with a spoonful of raspberry coulis	
LOCAL HADDOCK	£7.50
Pan-fried in breadcrumbs	
CAJUN HADDOCK	£8.50
Pan-fried in our own mixture of Cajun spices and breadcrumbs	
SEAFOOD PIZZA HC	9 inch £8.00 12 inch £11.00
Freshly made with local, seasonal fish and shellfish	

DESSERTS

Bread and Butter Pudding
Apple Pie
Creelers Chocolate Mousse
Sticky Toffee Pudding
Tangy Lime Baked Cheesecake
Stapag
Cheese and Biscuits
Seasonal Fresh Fruit Salad

HC: Health Choices option. **V**: Vegetarian dish.
Please check our specials board for more.

Full Wine List available as well as a selection of Port, Cognac, Armagnac and Single Malt Whiskies.

