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# FARM RESTAURANT

EST. 1966

## Craigies

FOOD • FUN • FARMING

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### PASSIONATE ABOUT PROVENANCE

John + Kirsteen are passionate about quality locally-grown food of absolute provenance. Their high standards can be seen across all aspects of the business from the food we serve, the products we stock and the fruit + vegetables we grow

We own and operate our own butchery offering quality meat from local farms, our in-house Bakery team carefully prepare all our breads, cakes and many of our deli items. Not forgetting our family run Jam Kitchen creating all our Jams, Chutneys, Pickles and many of our salad dressings.

At Craigies we take great pride in providing fresh, seasonal food that's grown on the farm, locally sourced whenever possible. We are proud supporters of our supply chain and are delighted to work with the following suppliers

Pork + Lamb - hand reared here at Craigies  
Beef - Cattle from Dalmeny Estate  
Bacon - Ramsays of Carluke  
Haggis - MacSweens  
Black Pudding - Stornoway  
Eggs - Smeaton Farm, Edinburgh  
Milk - Bonaly Farm, East Lothian

*"I've been immersed in farming my whole life, following in the footsteps of my late father. Farming and family are at the heart of everything at Craigies Farm where we strive to offer a complete modern farm experience to showcase the value of farming to our communities and allow them to be part of it."*

*"At Craigies Farm you can eat, shop, play and 'Pick Your Own' surrounded by stunning countryside. You can see the produce we grow in our fields, pick your own fruit, see how our jams are made and enjoy the very best in food and drink that's on our doorstep!"*

**Craigies founder + owner, John Sinclair**

#### Allergens + Dietaries

Note All products are prepared in an environment using Gluten.

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## BREAKFAST

SERVED FROM 9.00 - 11.30

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### EGGS

#### bennies

Poached Hen's Eggs on Toasted Sourdough with Hollandaise & Herb Oil Drizzle

**Egg, Gluten, Milk, Sulphites, Soya**

#### classic 9.5

Served with Farm Reared Ham

#### royal 10.5

Served with Shetland Smoked Salmon

#### caledonian 9.5

**you can make me vegetarian**

Served with MacSweens Haggis

#### stornoway 9.5

Served with Stornoway Black Pudding

#### eggs your way 7.0 v

Hen's Eggs - Poached, Scrambled or Fried

Served on Farmhouse Baked Bread

**Egg, Gluten, Milk**

#### morning plate 8.0

Soft Boiled Hen's Egg, Sliced Connage Gouda, Craigies Farm Reared Ham + slice of Sourdough

**Egg, Gluten, Milk**

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## ROLLS

### morning rolls from 4.5

**Making it a Double? from 5.5**

Choose from Pan-Fried Hen's Egg, Butcher's Lorne, Pork Link Sausage, Bacon, Black Pudding, Haggis, Tattie Scone, Flat Mushroom or Garden Tomato

**Egg, Gluten, Milk, Sulphites**

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## SOMETHING FOR THE WEEKEND

### brioche french toast 8.5 v

Thick Cut Brioche French Toast., Greek Style Yoghurt and Farm Fruit Compote

**Dairy, Egg, Gluten**

We are all about the pleasure of enjoying good local food

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## PLATED BREAKFASTS

### the herd 12.5

Pan-Fried Hen's Egg, Hand Reared Butcher's Lorne Sausage, Ramsay of Carluke Bacon, Tattie Scone, Baked Beans, Flat-cap Mushroom, Tomato, Baked Beans + Toasted Farmhouse Bread

**Egg, Gluten, Sulphites**

### the laird 14.5

Pan-Fried Hen's Eggs, Farm Reared Pork Link Sausage, Ramsay of Carluke Bacon, Stornoway Black Pudding, MacSween's Haggis, Tattie Scone, Flat-cap Mushroom, Tomato, Baked Beans + Toasted Farmhouse Bread

**Egg, Gluten, Sulphites**

### the farm 10.5 v

Pan-Fried Hen's Eggs, MacSween's Vegetarian Haggis, Tattie Scones, Baked Beans, Flat-cap Mushroom, Tomato + Toasted Farmhouse Bread

**Egg, Gluten, Sulphites**

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## FARMHOUSE CLASSICS

### farmhouse pancakes 8.5 v

Fluffy American Style Pancakes served with Maple Syrup with a choice of bacon, sausage or fruit compote

**Eggs, Gluten, Milk**

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## FOR THE LITTLE FARMERS

FOR THOSE UNDER 12

### breakfast builder 7.0

**Choose 3** from Pan-Fried Hen's Egg, Pork Link Sausage, Bacon, Haggis, Beans or Tattie Scone

**Served with Toasted Homemade Bread**

### brioche french toast 6.5 v

**Available sat + sun only**

Thick Cut Brioche French Toast. Greek Style Yoghurt and Farm Fruit Compote

**Dairy, Egg, Gluten**

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did you know we produce all our own cakes, breads, chutneys and the vast majority of our food onsite for sale in our restaurant & deli counters?

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### SOMETHING LIGHTER?

#### chicken liver pate 9.5

House-made Pate, Chutney, Pickled Gherkin, Craigies Onion Marmalade, dressed leaves + Brioche Melba Toast  
**Gluten, Egg, Milk, Sulphur Dioxide, Sulphites**

#### salmon pate 9.5

House-made Pate of Shetland Smoked Salmon + Cream Cheese, dressed leaves + Brioche Melba Toast  
**Egg, Gluten, Fish, Milk**

#### black pudding & egg 9.5

Stornoway Black Pudding, Poached Hen's Egg, dressed leaves + Craigies Chutney  
**Gluten, Egg, Milk, Mustard, Sulphites**

#### couscous salad 9.5 v

Flavoured Couscous, Chickpeas, Roasted Red Pepper, Green Pesto + Harissa Greek Yoghurt  
**Celery, Egg, Milk, Nuts, Soybeans**

#### craigies sausage roll 9.0

Hand Made Pork Sausage Roll, Leaves, House-made Potato Salad, Coleslaw + Chutney  
**Egg, Gluten, Mustard, Milk, Sulphites**

#### Allergens + Dietaries

**Note** All products are prepared in an environment us  
Gluten.

## LUNCH

SERVED FROM 12.00

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### FARM HOUSE SOUP

Made in-house every day and served with our own baked bread + british butter

**Gluten, Celery**

#### farmhouse lentil 5.0 v

#### soup of the day 5.0

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### A FARMER'S PIECE

All 'pieces' are served with house-made Potato Salad, Coleslaw + dressed leaves.

#### served cold

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#### chicken, tomato pesto 9.5

Roast Chicken, Craigies Smoked Tomato Pesto, Leaves, Sea Salt + Rosemary Focaccia  
**Gluten, Milk, Sulphites**

#### roasted peppers, tomato pesto, hummus 9.5 v

Roasted Red Peppers, Hummus, Craigies Smoked Tomato Pesto, Leaves, Sea Salt + Rosemary Focaccia  
**Gluten, Milk, Sesame, Sulphites**

#### served hot

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#### haggis + kintyre cheddar 10.5

**You can make me Vegetarian**

MacSweens Haggis, Kintyre Cheddar, Craigies Onion Marmalade, White Farmhouse Bloomer  
**Gluten, Milk, Sulphites, Soya**

#### pulled pork 10.5

Craigies Pulled Pork + Farm Reared Ham, Fat Cow Swiss style Cheese (from Tain, Highlands), Arran Wholegrain Mustard, White Farmhouse Loaf  
**Dairy, Egg, Gluten, Mustard, Sulphur Dioxide, Sulphites**

### ASK ABOUT OUR SPECIALS

Ask about our Seasonal Specials



### SOMETHING HEARTIER?

#### craigies lamb burger 11.0

Farm reared Lamb Burger with farmhouse tzatziki + Craigies Chilli Jam. Served with dressed leaves + potato salad  
**Gluten, Milk, Mustard, Sulphites**

#### macaroni + pulled pork 11.0

**You can make me vegetarian**

Blend of Lockerbie Cheddars sauce, farm reared Pulled Pork Shoulder, dressed leaves + garlic bread  
**Gluten, Milk, Mustard, Sulphites**

#### chicken + spring veg pot pie 11.0

Chicken Thigh, Ham + Spring Vegetables in a lightly creamed sauce. Crushed New Potatoes. Puff Pastry Lid  
**Gluten, Milk, Mustard, Sulphites**

#### craigies quiche 9.5

House-made Quiche Lorraine, dressed leaves, House-made Potato Salad, Coleslaw + Craigies Chutney  
**Gluten, Milk, Mustard, Sulphites**

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### FOR THE LITTLE FARMERS

#### mac + cheese 6.0 v

Blend of Lockerbie Cheddar sauce, dressed leaves + garlic bread  
**Gluten, Milk, Mustard, Sulphites**

#### craigies sausage roll 6.0

Hand Reared Pork Sausage Roll served with Baked Beans  
**Gluten, Mustard, Milk, Sulphites**

#### sausage + smashed 8.0

Craigies Pork Sausages, Smashed Potatoes, Baked Beans  
**Gluten, Mustard, Milk, Sulphites**

#### chicken + spring veg pot pie 6.5

Chicken Thigh, Ham + Spring Vegetables in a lightly creamed sauce. Crushed New Potatoes. Puff Pastry Lid  
**Gluten, Milk, Mustard, Sulphites**