FARM RESTAURANT Craigies

FOOD • FUN • FARMING

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 local estates & farms
Chicken - from only UK farms
Bacon - Ramsays of Carluke
Haggis - MacSween's
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

BREAKFAST

last breakfast orders are 11.30

EGGS

classic bennies 9.5

Poached hen's egg on a toasted sourdough served with our own farm reared ham **Egg, Gluten, Dairy**

royal 10.5

Poached hen's egg on toasted sourdough served with smoked salmon
Egg, Fish, Gluten, Dairy

florentine 9.0 V

Poached hen's egg on toasted sourdough served with spinach Egg, Gluten, Dairy

FARMHOUSE CLASSICS

salmon & scrambled croissant 10.5

Gluten, Milk, Egg, Fish

ham & cheese croissant 8.5

Farm reared maple glazed ham + cheddar Gluten, Milk, Egg

farmhouse pancakes 8.5 V

Fluffy american style pancakes served with maple syrup + fruit compote Eggs, Gluten, Milk

granola 6.5

Greek-style yoghurt, farm compote, granola **Egg, Gluten, Milk, Nuts**

mushrooms on sourdough 8.0 Gluten, Milk

craigies jam & butter 4.0

on toasted sourdough **Gluten, Milk, Egg**

We are all about the pleasure of enjoying great local food

ROLLS

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-cap mushroom or tomato

Soya, Egg, Gluten, Milk, Sulphites

PLATED BREAKFASTS

the herd 12.5

Pan-fried hen's egg, farm reared pork link sausage, Ramsay of Carluke bacon, tattie scone, flat-cap mushroom, tomato, baked beans + toasted farmhouse bread

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

FOR THE LITTLE FARMERS

FOR THOSE UNDER 12

kids all day breakfast 7.0

Pork link sausage, bacon, beans, toast, butter ${\bf Gluten,\,Milk}$

Allergens + Dietaries

Note All products are prepared in an environment using Gluten.

LUNCH

SERVED FROM MIDDAY

FARMHOUSE SOUP

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

farmhouse lentil 5.0 v Celery

soup of the day 5.0 Celery

FROM THE FARMHOUSE

Served with a side salad (dressing contains sulphites) and crisps

craigies sausage roll 6.5

pork + apple ~or~ lamb + harissa
Gluten, Milk, Egg

craigies steak + gravy pie 7.0
Gluten, Milk, Egg

craigies chicken + ham pie 6.5 Gluten, Milk, Egg

craigies shepherd's pie 6.5

hand-reared lamb mince, creamy mash \mathbf{Milk}

craigies macaroni pie 6.0 V Gluten, Milk, Egg, Sulphites, Mustard, Soya

craigies quiche 7.0

Choose from quiche Lorraine or vegetable Gluten, Milk, Egg (may contain: Soya, Sulphites)

FROM THE FIELD

rainbow salad 6.5 V

Mixed vegetables, salad leaves, raspberry vinaigrette, potato salad + coleslaw

ADD Goat's Cheese +£3 (milk) Chicken +£3 Salmon +£4 (fish) Egg (dressing contains Sulphites)

scotch egg salad 10.5

Scotch egg of the day, salad leaves, coleslaw raspberry vinaigrette,

Egg, Gluten, Milk, Sulphites
Please ask when ordering for full Allergen information

Allergens + Dietaries
Note All products are prepared in an environment using Gluten.

FARM RESTAURANT



A FARMER'S PIECE

Served on our farmhouse bloomer with a side salad and crisps

(dressing contains Sulphites)

(Gluten Free Bread is available on request)

served cold

savoury cheddar 6.5 V

Gluten, Egg, Milk

egg + cress 6.5 V

Gluten, Egg, Milk

maple ham + onion marmalade 7.0

Gluten, Milk, Sulphites

roast red pepper + hummus 7.0 V

Gluten, Milk, Sesame, Sulphites

coronation chicken 7.0

Gluten, Egg, Milk

smoked salmon + cream cheese 7.5

Gluten, Egg, Milk, Fish

served toasted

haggis + cheddar 8.0

You can make me Vegetarian

MacSween's haggis, cheddar, Craigies onion marmalade **Gluten, Egg, Milk, Sulphites, Soya**

(ADD mug of soup 3.5)

A FARMER'S APPETITE



pulled pork flatbread 11.0

Farm reared pulled pork, Craigies apple chutney, dressed leaves + potato salad

Egg, Gluten, Milk, Mustard

macaroni + pulled pork 11.0

You can make me vegetarian

Blend of mild & mature cheddar sauce, farm reared pulled pork shoulder + garlic bread Gluten, Egg, Milk, Mustard, Sulphites

craigies whole hog burger 12.5

Butcher's beef burger topped with farm reared pulled pork, dressed leaves, coleslaw + potato salad

Egg, Gluten, Milk, Mustard, Nuts, Sesame, Soya, Sulphites

craigies ploughman's plate 11.0

Selection of cheeses + cured meats, soft boiled egg, pickles, red onion marmalade, homemade bread + butter **Gluten, Egg, Milk**

SIDES

boiled baby potatoes
roasted root veg 4.0
potato salad 2.5
coleslaw 2.0
baked beans 2.0
garlic bread 2.0
homemade bread + butter 2.5

FOR THE LITTLE FARMERS

FOR THOSE UNDER 12

kids lentil soup 3.5 V

Celery (bread - gluten)

mac + cheese 6.0 v

Blend of mild & mature cheddar sauce + garlic bread **Gluten, Egg, Milk, Mustard, Sulphites**

kids grazing plate 6.5

Carrots, raisins, cheese, orange slices, ham + farmhouse bread with butter **Gluten, Milk, Sesame**

toastie 4.5

Farm reared glazed ham + cheddar cheese **Gluten, Milk**

kids all day breakfast 7.0

Pork link sausage, bacon, beans, toast + butter **Gluten, Milk**