

dinner



STARTERS

Soup of the Day £5.45
Served with home-made bread

Smoked Haddock & Spring Onion Fishcake £6.45
Served with sweet chilli dip and salad

Vegetable Tian £5.45
Served with spinach, herb pesto and home-made tomato sauce

Stornaway Black Pudding £7.45
Served with poached egg, Bearnaise sauce and crispy sage

SIDES

Garlic Bread

Onion rings

Seasonal vegetables

Triple cooked chips

Dressed leaf salad

£3.50 each

DESSERTS

Sticky toffee pudding £7.45
Served with toffee sauce and vanilla ice cream

Chef's crème brulee of the day £6.45
Served with home-made shortbread
Please ask your server for today's choice

Selection of ice creams/sorbets £4.75

Scottish selection of cheese £8.95
Blue Murder, Morangie Brie and Isle of Mull Cheddar. Served with quince jelly, grapes, celery and oatcakes

MAINS

Glen Clova 10oz Ribeye Steak £27.25
Cooked your way and served with triple cooked chips, cherry vine tomatoes, watercress, portabello mushroom and balsamic roasted red onions

Add: Roast garlic butter £1.50
Peppercorn sauce £2.50
Blue cheese sauce £2.50

Beer battered haddock £14.25
Served with triple cooked chips, peas and tartar sauce

Glen Clova own Venison Steak £24.00
(Recommended to be cooked medium rare)
Served with fondant potato, red wine & redcurrant sauce and seasonal vegetables

Pan Seared Salmon £19.50
Served with new potatoes, saffron caper sauce and seasonal vegetables

Glen Clova Beef Burger in brioche bun £13.95
with lettuce, tomato and home-made red onion chutney
Served with chips and coleslaw
Add: cheese £1 bacon £1.50

Barley Risotto £13.25
Served with wild mushrooms, caramelised leeks, pan seared asparagus and parmesan tuille

Why not finish your evening
with a liqueur coffee?
(served outside)

Your choice of Cointreau, Baileys, Glava, Drambuie,
Tia Maria or Jamieson's whisky £6.95

Available evenings from 5pm

wine



WHITE

| | |
|---|-------------|
| House White – Fallow’s View Chenin, Sauvignon – South Africa | £17.50 |
| 175ml | £4.70 |
| 250ml | £6.10 |
| The Old Gum Tree Chardonnay | £19.95 |
| <i>Australia</i> | 175ml £5.10 |
| | 250ml £6.70 |
| The Parodist Pinot Grigio | £19.95 |
| <i>Hungary</i> | 175ml £5.10 |
| | 250ml £6.70 |
| Sugarbush Hill Sauvignon Blanc | £20.95 |
| <i>South Africa</i> | 175ml £5.40 |
| | 250ml £7.15 |
| Dominio de la Fuente Verjedo | £20.95 |
| <i>New Zealand</i> | |
| Baron de Baussac Viognier | £22.95 |
| <i>South of France</i> | |
| Kokako Sauvignon Blanc | £23.50 |
| <i>New Zealand</i> | |
| Macon-Villages La Cave D’Aze | £28.00 |
| <i>Burgandy</i> | |
| Pouilly-Fume Pierre Brevin | £33.00 |
| <i>Loire</i> | |

ROSE

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|-------------------------------------|-------------|
| Gufetto White Zinfandel Rose | £19.95 |
| <i>Italy</i> | 175ml £5.10 |
| | 250ml £6.70 |
| Two Birds, One Stone Rose | £19.95 |
| <i>South of France</i> | 175ml £5.10 |
| | 250ml £6.70 |

RED

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|---|-------------|
| House Red - El Molturo Tempranillo | £17.50 |
| Garnacha - Spain | 175ml £4.70 |
| | 250ml £6.10 |
| Hillville Road Merlot | £18.95 |
| <i>Australia</i> | 175ml £4.90 |
| | 250ml £6.50 |
| Flor del Fuego Cabernet Sauvignon | £18.95 |
| <i>Chile</i> | 175ml £4.90 |
| | 250ml £6.50 |
| Riscos Malbec | £19.95 |
| <i>Chile</i> | 175ml £5.10 |
| | 250ml £6.70 |
| Five Ravens Pinot Noir | £21.95 |
| <i>Romanian</i> | |
| Cotes du Rhone Remy Febras | £22.95 |
| <i>Rhone</i> | |
| Conde De Castile Crianza Rioja | £23.95 |
| <i>Spain</i> | |
| Chateauf-neuf-du-Pape, Philippine | £38.00 |
| Saint-Cyrille - Rhone | |

SPARKLING / CHAMPAGNE

| | |
|--------------------------------|--------|
| Prosecco Bel Canto 20cl | £6.50 |
| <i>Italy</i> | |
| Prosecco Bel Canto 70cl | £23.00 |
| <i>Italy</i> | |
| Paul Drouet Brut | £33.00 |
| <i>Champagne</i> | |
| Veuve Clicquot Brut NV | £55.00 |
| <i>Champagne</i> | |

Wifi password: clovaquest