

GLEN CLOVA DAYTIME MENU

SOUP BOWLS

CULLEN SKINK (Gf) Traditional leek and potato soup with smoked haddock and dairy cream £8
HOMEMADE SOUP OF THE DAY (V) Bread and Butter £5
Add Toastie And Chips for £8

BAR SNACKS

BUTTERMILK CHICKEN WINGS BBQ Sauce £5
HADDOCK GOUJONS Tartar Sauce £5
CRISPY CAMEMBERT Tomato Dip £5
CHEESY NACHOS Guacamole, Jalapenos £5

TOASTIES

11AM-6PM

STICKY HOISIN DUCK £10
Crunchy Salad, Sunny-Side-Up Fried Egg
ANGUS STEAK AND ONION CHUTNEY £10
Sliced Mushroom, Herb Butter
GRILLED BRIE (V) £10
Beef Tomato, Basil Pesto

All Served with Chips and Salad

BURGERS

VENISON BURGER £13

Sweet Dill Gherkins Pickles, Tomato, Lettuce,
Mustard Mayonnaise, Home Cut Chips

CAJUN BREADED PHEASANT BURGER £12

Onion Chutney, Lettuce, Mustard Mayonnaise,
Home Cut Chips

VEGETARIAN BURGER £10 (V)

Confit Onion, Mature Cheddar, Lettuce &
Pickles, Mustard Aioli, Onion Rings, Home Cut
Chips

FROM THE GRILL

ANGUS BEEF SIRLOIN STEAK 8OZ £18

CAULIFLOWER STEAK (V,Ve) £12

Served with

Thymed Flat Mushroom, Roasted Tomato, Triple
Cooked Chips, Herb Butter, Onion Rings

MAIN DISHES

HAGGIES, NEEPS AND TATTIES (Gf) £14, 1/2 for £8.50

Swede and Carrot Puree, Creamy Mash, Whisky Jus,
Crispy Kale

CLOVA FISH BOX £15, 1/2 for £12

Fillet of Haddock, Hand Cut Chips, Peas, Bread &
Butter, Tartare sauce, Lemon

VENISON AND RED WINE PIE £14

Puff pastry, Triple cooked Chips, Seasonal Vegetables
Panache

BREADED SCAMPI £13

Triple cooked Chips, Garlic Mayo, Lemon

CHICK PEA & SPINACH CURRY (GF, V, Ve) £12

Aromatic Wild Rice, Naan Bread

CLASSIC MAC & CHEESE (V) £10

Mature cheddar, Chips, Garlic Bread

LITTLE EXTRA

SAUCES £3

Peppercorn, White Wine, Whisky and Chestnut

SIDES £3.50

Creamy mash, New Potatoes, Lyonnaise potatoes, Chips,
Onion rings, Garlic Bread or Seasonal Vegetables

SALADS £3.50

Garden Leaves with Sweet Mustard Dressing

White Cabbage, Carrot and Celery Coleslaw

Classic Caesar

Please advise your waiter if have any food allergies



GLEN CLOVA DESSERTS

PUDDINGS

VANILLA CHEESECAKE (V) £7

Poached Orange Segment & Raspberry Coulis

STICKY TOFFEE PUDDING (V, Gf) £7

Butterscotch Sauce, Vanilla Ice Cream

RICE PUDDING (V,Gf) £7

Mango Sauce, Blueberries

RASPBERRY CRANACHAN (V) £7

Porridge oats, honey, double cream, whisky

ICE CREAMS

VANILLA, STRAWBERRY OR CHOCOLATE £5

Three scoops of locally produced Ice cream

CHEESES

SELECTION OF LOCAL & BRITISH CHEESES

served with Caramelised Onion Chutney, Celery, Oatcake and Grape

Choice of 3 £9 Choice of 5 £12

Morangie Brie

smooth, sweet, creamy cheese made from pasteurized cow's milk, produced by Highland Fine Cheeses in Tain, Scotland PC

Gruth Dhu

Gruth Dhu is the Gaelic for Black Crowdie and is made using crowdie and double cream, then covered in pinhead oats and crushed peppercorns. PCV

Drumloch Guernsey Cheddar

is made with Guernsey milk giving the cheese a gorgeous golden tint and the scent of fresh milk and sweet morning grass. It has a beautiful creamy texture, a wonderful clean odour, a delightful, and wholly natural, light golden colour and simply the best flavour. UPCV

Glazed Goats Cheese

Bloomy white mould ripened soft cheese made from goats' milk PGV

Dunsyre Blue

A soft blue, mould-ripened cheese made using unpasteurised milk from Ayrshire cows by Humphrey Errington on his farm by Carnwath in Lanarkshire. Smooth, cream-coloured cheese is streaked with blue-green mould, and spicy flavour. UPC

P=Pasteurised • UP=Unpasteurised • C=Cows Milk • G=Goats Milk • V= Vegetarian

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