

# GLEN CLOVA DINNER MENU

## STARTERS

### CULLEN SKINK (Gf) £8

Traditional leek and potato soup with smoked haddock and dairy cream

### HOMEMADE SOUP OF THE DAY (V) £5

Bread and Butter

### DUO OF SCOTTISH SMOKED SALMON AND CRAB MEAT £8

Avocado puree, dill and lemon Ayoli, Roast Beetroot

### VENISON CARPACCIO (Gf,Df)£8

Blackberry Ketchup, Glazed Figs, Watercress, Green Peppercorn

### PHEASANT AND PORK SCOTCH EGG (Df) £7

Golden Beetroot Picalilli, Mixed Leafs

### SWEET POTATO AND ONION BHAJI (V,Ve) £7

Mint Sauce, House salad

## MAINS

### 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

## 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, Ve)

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

## LITTLE EXTRA

### SAUCES £3

Peppercorn, White wine, Whisky and Chestnut

### SIDES £3.5

Creamy mash, New Potatoes, Lyonnaise potatoes,

Chips, Onion rings, Garlic Bread or Seasonal

Vegetables

### SALADS £3.5

Garden Leaves with Sweet Mustard Dressing

White Cabbage, Carrot and Celery Coleslaw

Classic Caesar

## 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

*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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