



...where all who enter as guests, leave as *friends*.

Our Menu

Here at the Glen Clova Hotel we pride ourselves in using the freshest ingredients for our menu, sourcing our food locally and wherever possible within a 50 mile radius of the hotel. All of the lamb, venison & game is sourced from the hills that surround the hotel. All the potatoes are grown on our farm in Carnoustie.

Our menu is available throughout the day, along with our daily specials (please see your server). All of the dishes on our menu are cooked fresh to order, so please bear with us whilst we produce the best food we can for you.

In addition to this we can also offer guests a traditional favourite “Afternoon Tea”, freshly prepared finger sandwiches, a selection of homemade savouries, fruit scones and sweet bites. Served with tea and coffee @ £12.95pp or add a glass of prosecco @ £18.95pp. Served between 2-5pm Monday to Friday. Bookings must be made 24 hours in advance. **Please specify dietary requirements on booking**

Our team is passionate about the hospitality industry and we hope that your experience with us reflects that.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering and we will endeavor to accommodate where possible.

Full allergen information for food and drink is available, upon request.

**** Unfortunately We are unable to split bills of Parties over 6 people****



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Starters

Please also see our blackboard or ask your server for our daily specials

Chef's soup of the day - served with bread and butter- **£ 4.95**

Cullen Skink - Traditional leek and potato soup with smoked haddock and dairy cream with a hint of saffron - **£ 6.80**

Smoked Salmon - Cold smoked salmon served with a horseradish cream cheese, salt baked baby beetroot and beetroot crisps - **£ 8.25**

Mushroom Toast (V) - wild mushrooms served in a creamy sauce on top of toasted sourdough with dressed watercress - **£7.95**

Clova Venison Terrine - Venison from the surrounding hills of Clova made into a farmhouse terrine served with red onion chutney and grilled bread - **£ 8.50**

Buffalo Wings - 5 Seasoned Chicken Wings Deep Fried in Seasoned Flour and served with our Homemade BBQ Sauce - **£8.00**

Bread and Oils - Homemade bread served with Balsamic Vinegar & Rapeseed Oil, Olives & our own pesto - **£4.95**

Add cured meats and cheese for - **£5.95** (Great sharing platter for 2)



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Sandwiches & Paninis served between 12pm – 4pm

Served on your choice of white or brown bread

Smoked Salmon served with chive cream cheese, salad and crisps - £7.25

Egg Mayo Sandwich served with Salad & Crisps - £6.95

Tomato and pesto and mozzarella cheese Panini served with salad and homemade chips - £8.50

Ham Hock and smoked cheddar Panini served with salad and homemade chips - £8.95

Add Soup of the Day for - £4.00

Add Cullen Skink for - £6.00



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Mains

The Clova Fish Box - Fresh fillet of Peterhead landed haddock with homemade chips, crushed minted peas, bread and butter and our homemade tartar sauce - **£15.50**

Reduced Portion £ 9.95
(may contain bones)

Scampi & Chips - served with crushed minted peas and homemade chips - **£11.95**

Pan Seared Cod - served with bacon puy lentils, lemon emulsion and spinach - **£15.50**

Glen Clova Steak & Ale Pie - seasonal vegetables, mash potato or homemade chips - **£ 13.55**

Herb Coated Chicken Breast - with mash potato, seasonal vegetables and a white wine cream sauce - **£ 12.50**

Venison Chilli - finished with dark chocolate and served with avocado cream and crispy tortillas - **£14.50**

Ham Hock, Egg + Chips - slow cooked ham hock mixed with fresh herbs, 2 fried eggs, dressed salad and homemade chips - **£13.50**

From The Clova Grill

Ribeye - Scotch ribeye (approx. 8oz) served with grilled tomato, onion rings and watercress - **£ 22.50**

Sauces - £2.95

Peppercorn

Chimichurri

BBQ

Venison Burger - 6oz Homemade Venison burger topped with bacon and cheddar and our signature burger relish. Served with homemade chips and side salad - **£14.95**

Add Venison Chilli for £1.50



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Vegetarian

Penne Pasta in a rich cheese sauce (V) - with a bucket of homemade chips and garlic bread
- **£10.95**

Reduced portion - £7.25

Vegetable Pithivier (V) - individual puff pastry pie filled with goats cheese, diced sweet potato and butternut squash. Served tomato relish and salad - **£13.25**

Curried Lentil Dhal (Vg) - roasted almond, coriander "yoghurt" and flatbread - **£13.25**

All sides £ 3.75

Garlic bread

Homemade chips

Onion rings

Seasonal vegetables

'Posh Chips' - Chips Tossed in Parmesan, Garlic & Herbs **extra £1.00**



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Desserts

Sticky Toffee Pudding - Served with Toffee Sauce, Date Puree and Vanilla Ice-Cream - **£6.25**

Pear Frangipane Tart - Served with vanilla ice-cream - **£6.25**

Plum Crumble - served with white chocolate anglaise - **£6.50**

Chocolate Tart - served with raspberry sorbet - **£6.25**

Lemon and Prosecco Syllabub - served with citrus jelly and chocolate shards - **£6.95**

Trio of Ices - Vanilla pod, chocolate and strawberry - **£4.50**

Cheese - Selection of Scottish cheeses with chutney and oatcakes - **£8.95**



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Children's Menu

Bangers and mash with beans or vegetables - £5.25

Chicken goujons, chips and beans or vegetables - £5.25

Macaroni cheese with chips or vegetables - £5.25

Choice of ice cream with wafer - £1.50

Water or cordial

Please note children's menu is for children under 12 years of age