



Welcome to The Clachan

We hope you enjoy the pub atmosphere and take the opportunity to try something from our range of Scottish cask ales and malt whisky.

The waiting staff will be happy to take your food order at your table but we invite you to please come up and order your drinks at the bar.

We are happy to offer fibre optic broadband free of charge.

Connection details:

SSID: BTHub5-3WKZ

Wireless Key: 64c84a924f

Service charge not included.

Please ask if we can do anything to make your visit more enjoyable.

Thank you for visiting The Clachan



Evening Menu

Starters

Homemade Soup of the Day served with Scottish oatcakes **V GF** £4.95

"Wild" Haggis served as it should be, with a wee dram! £6.25

Smoked Mackerel & Horseradish Pate served with wholemeal toast **aGF** £5.75

Classic Prawn Cocktail with a homemade marie-rose sauce **aGF** £5.75

Golden Breadcrumbed Camembert served with caramelised onion chutney **V** £6.25

Main Course

Crispy Breadcrumbed Haddock served with a homemade tartare sauce £11.95

Homemade Steak & Guinness Pie in a rich gravy topped with pastry **aGF** £12.95

Monterey Jack Cheese and roquito pepper tart **V GF** £11.95

Chicken Balmoral stuffed with haggis, topped with whisky sauce £12.95

Poached Salmon served with a horseradish cream **GF** £14.95

Porcini Mushroom and local ale casserole, rich & full flavoured **V GF** £11.95

All our main courses are served with seasonal vegetables and the choice of chips or potatoes. Our menu and prices are subject to change and availability. Please note that our cooking oil is produced from genetically modified soya.

V - vegetarian **GF** - gluten free **aGF** - available gluten free **CN** - contains nuts

All our food is prepared in a kitchen where nuts, gluten & other allergens are present; therefore we cannot guarantee that any food item is completely free from traces of allergens. Our menu descriptions do not contain all ingredients. Full allergen information is available on request.



Evening Menu

Desserts

*For today's desserts, please check the blackboard
or ask one of the waiting staff for details.*

All of our desserts are priced at £5.95

*Or why not try a glass of port with stilton,
grapes & Scottish oatcakes **V GF** £7.95*

Children's Menu (Adult Portion £11.95)

Crispy Breaded Haddock with chips & beans £5.95

Chicken Nuggets with chips & beans £5.95

Sausage with chips & beans £5.95

Coffee freshly ground & filtered £2.25

Gaelic Coffee with cream £4.95

Tea (regular, herbal, fruit etc.) £2.25

Side Orders - Chips, Side Salad £2.95

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Wine List

Red

Dry River Shiraz - Typical Aussie Shiraz, smooth and full bodied with rich dark berry fruits and just a hint of spice **£15.95 (175ml £4.25, 250ml £5.75)**

Terre Du Soleil Merlot - Notes of tobacco and chocolate with plummy fruit in a smooth and quaffable style **£20.95 (175ml £5.75, 250ml £7.75)**

Tierra Antica Cabernet Sauvignon - Complex with grilled red pepper, raspberry and blackberry fruit, dried plums mingled with tobacco and mocha. Velvety textures with soft and fleshy tannins in a nicely integrated finish **£19.95**

El Camino Malbec - A well-balanced wine with inviting aromas of plum jam, through to a fresh juicy palate and a rich smoky finish **£21.95**

White

Dry River Pinot Grigio - Medium dry wine with gorgeous tropical fruit and green apple flavours **£15.95 (175ml £4.25, 250ml £5.75)**

Mirror Lake Sauvignon Blanc - Fresh, crisp Marlborough New Zealand Sauvignon Blanc gives this wine that classic gooseberry aroma and taste, with a hint of passion fruit **£20.95 (175ml £5.75, 250ml £7.75)**

Stonewalker Chenin Blanc - Generous exotic fruit aromas. Dry Fruity & well balanced with a delicious juicy, citrus aftertaste **£17.95**

Brampton Unoaked Chardonnay - Citrus and lime as well as a hint of pear, peach and winter melon on the nose. This is a rich wine with a creamy core layered with not only the lime notes but also with delicate green apple **£20.95**

Rosé

Wildwood Zinfandel - Bags of fruit - medium fruity & flavoursome with a fresh tingly aftertaste that invites you back for more **£16.95 (175ml £4.50, 250ml £5.95)**

Prosecco

Borgo Molino - Lemon & fruit flavours bursting out! **£23.95 (200ml £6.95)**