

## Coffees and Teas

Choose from a range of “bean-to-cup” coffees, which means each mug is prepared from beans ground at the very last minute to give the freshest coffee possible.

Fancy a great coffee but not the caffeine? No problem! All coffees available decaffeinated, but still “bean-to-cup” so there’s no compromise on quality or choice.

Alternatively, have a freshly brewed pot of tea. Choose from a range of teas.

### Espresso

A small shot of seriously strong black coffee, rich and full bodied.

### Americano

That’s a regular black coffee to most of us. A long dark rich coffee made using a shot of espresso.

### Cappucino

A “white coffee” espresso and steamed milk, with lashings of creamy foam and a dusting of cocoa powder to finish.

### Latte

Similar to a cappuccino, but with more steamed milk and less creamy foam.

#### A Note On Allergies

Some of our menu items may contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food item served here. We understand the dangers to those with severe allergies.

Please ask and we may be able to help you make an alternative choice.

Photographs by Ian Evans. Available as prints from [www.mountain-images.co.uk](http://www.mountain-images.co.uk)

(Front) Early morning mist on Buachaille Etive Mor from Beinn a' Chrulaiste; (Centre) Alpenglow on Buachaille Etive Mor and The River Etive;

(Rear) Loch Linnhe from the south-west ridge of Beinn na Gucaig.

### Traditional Breakfast

Earl Grey

Decaffeinated Earl Grey

Assam

Darjeeling

A Selection of Fruit Teas

# Clachaig Inn



[www.clachaig.com](http://www.clachaig.com)

“real people, real hospitality, real craic”

## Breakfast Menu

## Good Morning

Please help yourself to fruit juices, yoghurt or cereal from our chilled buffet cabinet. Alternatively help yourself to a bowl of porridge from the kettle next to the cabinet.

We will take your order for a cooked breakfast and tea or coffee at your table. A variety of coffees and teas are available, please see the back of the menu for the complete list.

### Fruit Juices

Orange, Grapefruit, Apple or Tomato.

### Yoghurts

Natural or selection of fruit yoghurts.

### Fruits

Grapefruit, Mandarin, Prunes, Raspberries

### Cereals

Kellogg's Cornflakes, Kellogg's Bran Flakes, Weetabix, Kellogg's Coco Pops, Museli.

### Porridge

Liven it up with heather honey and even a little whisky cream!

#### Where's it from?

Our back bacon is dry-cured locally by Letterfinlay, who also make the pork sausages with natural skins. Black pudding comes from Charles Macleod family butchers on the Isle of Lewis, surely some of the few people to know as much about black puddings as Michael Palin's "Ripping Yarns" character Eric Olthwaite.

## Cooked Breakfasts

### Clachaig Big Breakfast

"The works" to set you up for the day.

Bacon, sausage, tattie scone (that's potato for those unsure!), free range egg, tomato, mushrooms and baked beans.

### Vegetarian Fry-Up

The Meat-Free Alternative.

Vegetarian haggis, tattie scones, free range eggs, tomato, mushrooms and baked beans.

### The Whole Hog

As the dictionary says "...to indulge completely and unreservedly". This will not just set you up for the day, but probably most of the night as well!

Bacon, sausage, haggis, Stornoway black pudding, tattie scone, free range egg, tomato, mushrooms and baked beans.

All breakfasts are served with fried eggs. However, if you would prefer scrambled or poached eggs instead, then please just ask.

For haggis, we've turned to another well known butcher, this time Macsween of Edinburgh. Trivia buffs may be interested to know that it is made in the World's first factory dedicated to haggis making alone. They also make the vegetarian alternative, using red kidney beans, lentils, vegetables and nuts to give it a slightly crunchy texture.