

Starters and Lite Bites

Chef's Soup of the Day (V) £ 3.75
Almost a meal in itself. A generous bowl served with a large freshly baked rustic roll & butter.

Haggis Taster £ 4.45
A wee taste of this traditional Scottish dish. The haggis is made by Macsween of Edinburgh to an old family recipe, and is served with a creamy onion & Drambuie sauce and Hebridean Oatcakes.

Vegetarian Haggis Taster (V) £ 4.45
The lamb and beef of traditional haggis is replaced with red kidney beans, lentils and nuts giving it a slightly crunchy texture. Served with a creamy onion and Drambuie sauce and Hebridean Oatcakes.

Stornoway Black Pudding £ 4.45
Often part of a breakfast fry-up along with bacon & eggs, but served here with spiced apple sauce, Hebridean Oatcakes, and a boar bacon garnish. "So black, even the white bits were black" as Eric Olthwaite would say.

Venison "Pastrami" £ 5.65
Haunch of venison coated with plenty of cracked black pepper and herbs, then seared on the chargrill. Tender rare slices served with Locheil Smoked Brie, Hebridean Oatcakes and Inverness redcurrant sauce.

Oak Smoked Shetland Salmon £ 5.65
Shetland salmon, locally cold smoked over oak the traditional way, with lemon, cracked black pepper and a lemon & dill mayonnaise.

Dunsyre Blue Mushrooms (V) £ 4.45
Button mushrooms cooked with cream, port and Dunsyre Blue cheese, served with freshly baked bread to mop up the rich sauce.

Macho Nachos (V) £ 4.45
Crisp corn tortilla chips with jalapeno chillies and onion smothered in melted Orkney medium white Cheddar, with spicy tomato & red pepper salsa and sour cream.

House Salad (V) £ 2.25
Assorted salad leaves, mixed peppers, red onion, tomato, cucumber, celery and coleslaw.

Main Meals

Steak 'n' Ale Pie *** £ 9.75
Always a favourite. Made with chunks of Scottish beef and plenty of cask ale for a rich and tasty gravy.

Haggis, Neeps 'n' Tatties £ 8.25
Probably Scotland's most famous dish. Haggis made by Macsween of Edinburgh to an old family recipe, with bashed neeps (that's turnip or swede) and tatties (potato). Served with an onion and red wine gravy.

Vegetarian Haggis, Neeps 'n' Tatties £ 8.25
Vegetarian haggis made with red kidney beans, lentils, vegetables and nuts for a slightly crunchy texture, served as the traditional haggis with an onion & red wine gravy. (V)

Clachaig Venison Casserole *** £ 11.45
Tender chunks of Highland venison in a rich and fruity gravy with blackberries, juniper berries, Inverness redcurrant sauce and a wee dash of whisky.

Spinach & Chick Pea Pie * (V)** £ 6.95
Flavoured with fried onion and herbs. A vegetarian pie with a puff pastry top.

Chilli Beef £ 8.75
A big bowl of spicy ground beef chilli topped with melted Orkney medium white cheddar cheese, with plenty of crisp corn tortilla chips for dipping. Served with salad.

Mixed Bean Chilli (V) £ 8.75
Spicy chilli made with kidney, pinto, and turtle beans, served in a big bowl topped with melted Orkney medium white cheddar cheese. Served with plenty of crisp corn tortilla chips for dipping, and salad.

What does it come with ?

Main meals marked " *** " are served with your choice of :
Chips or Potatoes, and
Salad or Vegetables of the Day

Please let us know your choice when you order

Sirloin Steak *** £ 16.45
Approximately 227g (that's 8oz or a half pound to us who remember the good ol' days) of Scottish beef chargrilled to your liking and served with mushrooms, tomato and onion rings.
Add a sauce to compliment your steak £1.25
Choose from Creamy Onion & Drambuie or Hot Pepper

Venison Steak *** £ 16.45
A 170g/6oz steak cut from venison from the Highlands. Served with a baked apple and Inverness redcurrant sauce.

Crofter's Salmon *** £ 11.25
A fillet of Shetland salmon gently poached with lemon, white wine and herbs, and glazed with tarragon & mint butter.

Cajun Salmon *** £ 11.25
Pan fried Shetland salmon dusted liberally with hot cajun spices, served with cooling sour cream on the side.

Clachaig Chicken *** £ 9.95
Gently pan fried breast of chicken coated in oatmeal, with heather honey and wholegrain mustard sauce.

Cajun Chicken *** £ 9.95
Pan fried breast of chicken dusted liberally with hot cajun spices, served with cooling sour cream on the side.

Grozet Boar Bangers *** £ 11.45
A big Yorkshire pudding filled with casserole made from chunks of Scottish wild boar sausage, mixed beans, fresh sage, and a big slug of Grozet, a Scottish gooseberry wheat ale made by the folks who brought us Fraoch Heather Ale.

Chef's Specials

Please check the blackboards for today's special dishes.

Fish 'n' Chips £ 8.75
Battered haddock fillet served the traditional way with chips and mushy peas.

Burrito £ 9.95
A large, soft, flour tortilla filled with onions, mixed peppers, and a choice of main filling:
Steak strips
Chicken
Chilli Beef or
Mixed Bean Chilli. (V)

Burritos are topped with melted Orkney medium white cheddar cheese, tomato & red pepper salsa, and sour cream. Served with crisp corn tortilla chips and salad.

Aberdeen Angus Cheeseburger £ 10.45
Our burger is made with prime beef, fresh rosemary and fried onion, topped with melted Orkney medium cheddar, and served with spicy tomato chutney.

Highland Venison Burger £ 9.95
Made with Highland venison, cranberry and fresh tarragon, and served with Inverness redcurrant sauce.

Wild Boar Burger £ 12.45
A slightly more unusual burger, made from apple, fresh sage, and Scottish wild boar from the hills above Beauty. Served with fruity Highland chutney.

Clachaig Bean Burger (V) £ 8.95
Our own burger made with mixed beans, topped with melted Orkney medium cheddar and served with spicy tomato chutney.

For those with hearty appetites, our half pound (that's approx 227g) burgers are served in a freshly baked rustic roll with chips, salad and a chutney or sauce on the side.

Don't eat meat or fish ?

Dishes marked (V) are suitable for vegetarians

Filled Rolls

Large freshly baked rustic rolls with a variety of fillings. Add a side order of chips to make a meal. £1.95
Alternatively, add a bowl of today's soup. £1.75

B L T £ 4.95
At Clachaig this means "Boar, Lettuce & Tomato", made with Scottish Wild Boar bacon.

Tuna Mayo £ 4.45
With red & green peppers, and sweetcorn

Orkney Cheddar Salad (V) £ 4.95
Orkney medium white cheddar, assorted salad leaves and with fruity Highland Chutney on the side.

Venison Pastrami £ 5.75
Peppered slices of rare venison with Locheil Smoked brie and Inverness redcurrant sauce.

Oak Smoked Shetland Salmon £ 5.75
Mixed salad leaves and locally smoked salmon with a lemon & dill mayonnaise.

Ham Salad £ 4.95
Honey roast ham with mixed leaves and salad vegetables.

Ham & Cheese £ 4.95
Honey roast ham with Orkney medium white cheddar.

Egg Mayo (V) £ 4.45
Free range eggs with mayonnaise and chopped chives.

All Day Breakfast £ 5.95
A hot filling of Scottish wild boar bacon & sausage, and Stornoway black pudding.

Side Orders

Chips (V) £ 1.95
Onion Rings (V) £ 1.95
Freshly Baked Rustic Roll & Butter (V) £ 1.75

Puddings

Apple & Blackberry Crumble (V) £ 3.95
Sweetened with heather honey and made with Highland oatmeal. Served with cream or hot custard.

Cloutie Dumpling (V) £ 3.95
A traditional Scottish suet pudding with mixed fruits, spices, and whisky. Served with cream or hot custard.

Chocolate Cheesecake (V) £ 4.75
Made with white chocolate and served with cream and raspberry sauce.

Cheese 'n' Oatcakes (V) £ 4.75
Hebridean oatcakes with a selection of Scottish cheeses.

How to Order

Please order your meals along with your drinks at the bar as is usual. We also ask that you pay at this time.

It then depends on which bar you are in. For those in the Bidean Lounge, we will bring your meals to your table when your order is ready. Alternatively, for those in our even more informal Boots Bar, we will call out the number we gave you when you ordered. Please come back up to the bar to collect your order.

Please note that for groups of 6 or more, we will need to split the order into more manageable numbers, although we will try to minimise any delay between orders.

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.

Clachaig Inn



www.clachaig.com
"real people, real hospitality, real craic"

MENU

Children's Menu

Starters

Soup of the Day (V) £ 1.75
Served with freshly baked bread.

Mixed Salad £ 1.95
With honey roast ham, medium cheddar cheese and freshly baked bread.

Main Courses

Boar Bangers 'n' Mash £ 5.45
Served with vegetables of the day.

Boar Bangers £ 5.45
Served with chips and baked beans.

Tender Chicken £ 4.45
With mashed potato or chips, and vegetables of the day.

Fish 'n' Chips £ 5.25
Battered haddock with chips and mushy peas.

Haggis, Neeps 'n' Tatties £ 4.45
A child-sized portion of the famous Scottish dish

Vegetarian Haggis, Neeps 'n' Tatties (V) £ 4.45
The alternative for those who don't eat meat or just want something different.

Puddings

Apple & Blackberry Crumble (V) £ 1.95
With cream or hot custard.

Vanilla Ice Cream (V) £ 1.95
With real raspberry sauce

ALL PRICES ARE INCLUSIVE OF VAT

Most major credit and debit cards accepted.
Cheques must be validated with a guarantee card

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Coffees, Teas & Hot Chocolate

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.

Espresso £ 1.75
A small shot of seriously strong black coffee, rich and full bodied.

Americano £ 1.75
That's a regular black coffee to most of us. A long dark rich coffee made using a shot of espresso.

Cappuccino £ 1.95
A "white coffee" espresso and steamed milk, with lashings of creamy foam and a dusting of cocoa powder.

Latte £ 1.95
Similar to a cappuccino, but with more steamed milk and less creamy foam.

Alternatively, have a freshly brewed pot of tea served with a wee jug of milk. Choose from a range of teas.

Traditional Breakfast £ 1.75
Earl Grey £ 1.75
Decaffeinated Earl Grey £ 1.75
Assam £ 1.75
Darjeeling £ 1.75

We also have a selection of fruit teas. Just ask for the current selection

Hot Chocolate £ 1.95
Rich and creamy hot chocolate topped with cream and a dusting of cocoa powder

"One for the road?" as they say..

All hot drinks are available "to go" in disposable cups with lids to keep the drinks hot (and off your hands!). Better still, buy one of our branded thermal mugs, and we'll stick your first coffee into it for free.

The Photographs :

The Pap of Glencoe and Loch Leven (front page),
The Buachaille Etive Mor (menu page), Aonach Eagach
Pinnacles (this page) are by Ian Evans/Mountain Images
and are available as prints and can be purchased
on-line from www.mountain-images.co.uk.

Where does it come from ?

Scottish produce is used where we can, be it food, beers or whiskies (naturally!)

Our wild boar comes from Boars of Beauly, where they are raised on the wooded hillsides overlooking the Beauly Firth in Inverness-shire. Venison also comes from the Highlands, this time from various estates. Scotland also produces all our beef. Black pudding is made by 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. 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.

Cask beers come from the growing number of small micro-breweries springing up throughout the Highlands and Islands, but most notably from Atlas, our local brewery in neighbouring Kinlochleven. Watch out for their Three Sisters, a traditional 80/- style beer named after the Glencoe mountains. Former regular Clachaig entertainer Davy Orr brews the An Teallach range of ales at his family croft up near Ullapool (thankfully his beers are better than his jokes used to be!).

Other regular suppliers from that part of the world include Cairngorm Brewing in Aviemore, the Isle of Skye Brewery up in Uig, and more recently the newly established Hebridean Brewing on the Isle of Lewis. Meanwhile, the Williams Brothers may occasionally be spotted locally collecting supplies for their brews – flowering heather tips for the Fraoch Heather Ale, and bladderwrack seaweed for the Kelpie. Check the blackboards for our constantly changing selection.

For local whisky, look no further than nearby Fort William and the Ben Nevis Distillery, who amongst other whiskies produce the Glencoe malt. But be warned, sample it with care as it's bottled at cask strength (around 58% ABV compared with the more usual 40%). For the trivia buffs, this whisky was launched back in the late 1960's by a chap called Rory MacDonald, who at that time ran a place called the Clachaig Inn. Wherever that is! There are plenty of other choices though. Our range is continually expanding, with some 160 different malts at the last count.

Even our tap water is local, coming from a spring close at the foot of Sgorr nam Fiannaich. No chlorine and no other additives (though these days it is UV treated just to be extra safe). Living in "the middle of nowhere" can have its advantages!

Check the blackboards for our current range



We're 'Good Beer Guide' listed