



Evening Menu

Served daily from
4 'til 9pm

Please see our blackboard
for today's Specials

**Please take a note of your table number and
order at the Bar when ready.**

Takeaway Available Please Ask a Member of Staff

Disclaimer:

Daily Special items are produced in limited quantities made fresh every day; once they're gone, they're gone! See blackboard for info.

Please keep in mind that any items prepared without gluten or animal products are made in a facility that handles many other wheat, gluten, and animal products. During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/animal products. However unlikely, we are unable to guarantee that any menu item is completely gluten-free or vegan.

Please alert your server of any allergies.



Starters & Light Bites

Chef's Soup of the Day 6.50

A generous bowl served with a choice of freshly baked baguette, brown or white bread and butter. The choice changes often, so please ask or see our blackboard at the bar for today's selection.

(At least one soup will be Vegan and usually both are Gluten Free, please check with staff)

Haggis Starter 6.95

MacSween's of Edinburgh haggis with creamy Scotch whisky sauce served with oatcakes.

Vegetarian Haggis 6.95

Made by MacSween's of Edinburgh, the lamb and beef are replaced with red kidney beans & lentils. Served with a creamy Scotch whisky sauce served with oatcakes.

(Vegan version available)

Oak Smoked West Coast Salmon 12.75

West Coast salmon, locally cold smoked over oak the traditional way. Served with lemon, cracked black pepper, Glencoe oatcakes and a lemon & dill mayonnaise.

(GF version available)

Stornoway Black Pudding 9.95

"The genuine article". "Charley Barley's" famous black pudding from the Isle of Lewis, served with Glencoe oatcakes, Great Glen Charcuterie venison salami and dressed with apple & plum chutney.

Side Orders

Bowl of Chips 3.95

House Salad 3.95

If our service has been good then our staff would welcome your appreciation.

Clachaig Inn operates a tronc system whereby all tips and gratuities received are fairly distributed among all staff. The tronc deducts a small amount to cover processing and the cost of administering the tronc only.

A note on allergies

If you have a food allergy or a special dietary requirement, please inform your server.



Mains

Haggis, Neeps & Tatties 14.95

MacSween's of Edinburgh haggis made to an old family recipe, with neeps (turnip) and tatties (potato), served with an onion & red wine gravy.

Vegetarian Haggis, Neeps & Tatties 14.95

MacSween's of Edinburgh vegetarian haggis with neeps (turnip) and tatties (potato), served with an onion & red wine gravy.
(Vegan)

Highland Game Casserole 18.95

Rabbit, venison, pheasant, mallard, partridge and pigeon, cooked with blackberries, tarragon, juniper berries and Clachaig gin. Served with a herby dumpling, mash potatoes & roasted vegetables. **(GF option available)**
(Wild meat may contain shot, chew carefully)

Lentil, Sweet Potato & Spinach Curry 15.95

Served on a bed of rice with a naan bread **(Vegan, GF option available)**

Aberdeen Angus Beef Burger 16.95

6oz (170g) of prime Scottish beef and sun-dried tomatoes.
Served in a pretzel bun topped with Lockerbie cheddar, Scottish tomato chutney & salad, with a side of chips.

Clachaig Soya Bean & Sun-Dried Tomato Vegan Burger 16.95

Made for us by Letterfinlay Foods in Fort William. 6oz (170g) patty.
Topped with a Scottish tomato chutney, Sheese vegan cheddar and salad, served in a pretzel bun with a side of chips. **(Vegan)**

Spicy Cajun Chicken 16.95

Pan fried chicken breast seasoned with Cajun spices. Served with sour cream, chips and salad. **(GF)**

Baked West Coast Salmon 23.95

West Coast Scottish Salmon with smoked Lockerbie cheddar potato gratin, roasted vegetables with a creamy white wine, dill & parsley sauce

Clachaig Fish & Chips 16.95

Haddock coated with seasoned breadcrumbs. Served with chips and peas and our own tartar sauce.

Wild Venison Chilli 16.95

Served with long grain rice, tortilla chips and sour cream.

Scottish Rump Steak 24.95

10oz (283.5 grams) of prime chargrilled Scottish beef.
Served with chips, salad, roasted onion, mushrooms, cooked tomato and a creamy peppercorn sauce. **(GF)**



Children's Menu

Chef's Soup of the Day 3.95

Please check the soup board for today's selection.

Chicken Nuggets 6.95

Battered Chicken breast, served with chips and baked beans.

Quorn Vegan Dippers 6.95

Served with chips and baked beans. (Vegan)

Macaroni Cheese 6.95

Homemade Mac & Cheese. (Vegetarian)

Cheese & Tomato Pizza 6.95

12.5cm pizza served with chips. (Vegetarian)

Desserts

Apple & Blackberry Crumble 7.95 - ½ Portion 3.95

Our own homemade crumble made with Highland oats.

Served with cream, hot custard, ice cream or vegan ice cream. (Vegetarian)

Sticky Toffee Pudding 7.95

Our own homemade sticky toffee pudding.

Served with cream, hot custard, ice cream or vegan ice cream. (Vegetarian)

White Chocolate Cheesecake 8.95

Made for us by Letterfinlay Foods, Fort William.

Served with mixed berries and Arran Dairies vanilla ice cream. (Vegetarian)

Dark Chocolate & Drambuie Cheesecake 9.95

Made for us by Letterfinlay Foods, Fort William. This one is for over 18's only.

Served with Scotch whisky chocolate sauce and Arran Dairies vanilla ice cream. (Vegetarian)

Cranachan Sundae 5.95

Arran Dairies cranachan ice cream with raspberry puree, topped with squirty cream. (Vegetarian)

Tablet & Whisky Chocolate Sundae 5.95

Arran Dairies tablet ice cream with Scotch whisky chocolate sauce, topped with squirty cream.

(Vegetarian, GF)

Vanilla Sundae 5.95

Arran Dairies vanilla ice cream. Served with chocolate or raspberry sauce and squirty cream. (Vegetarian, GF)