# CLUANIE BARSIKHTCHEN

The Cluanie Bar and Kitchen serves mountain-inspired cuisine. The menu is an exciting blend of Scottish, International and Asian specialties. All our food is prepared with the freshest of produce sourced from local purveyors. Our fish is from Iain Stewart, meats from Stewart Maclachan of Lochaber Larder and ice creams from Luvians in Perthshire. Fine herbs and vegetables are sourced from Breckenridge, while our haggis and black pudding are supplied by Grants of Speyside. Surrounded by spectacular views of the mountain ranges, this rustic inn is the perfect place to experience dining in the 'middle of nowhere'!

Soup Du Jour ~ 9.00 Soup of the day, served with a slice of grilled sourdough

#### Trio of Prawns, Mussels and Calamari ~ 16.00

Seafood cooked in a chilli coriander broth, served with a slice of grilled sourdough

Cobb Salad ~ 15.00 Grilled chicken, bacon, avocado, cherry tomatoes, smoked cheddar, boiled egg and cos lettuce with ranch dressing

### Sandwiches\*

#### Cluanie Club ~ 17.00

Roast chicken, streaky bacon, egg, lettuce and tomato on toasted white bread, served with fries

#### Philly Cheese Steak ~ 17.00

Thin slices of beef steak, caramelised onions and mixed peppers, topped with melted cheese, served with fries

#### Avocado Chicken Salad ~ 15.00

Chicken salad, avocado and roasted red peppers, served on toasted sourdough bread with crisps

Bombay Cheese Toasty ~ 12.00 Toasted white bread with spiced potatoes, tomatoes, beetroot, mint chutney and cheese, served with crisps

#### Haggis, Neeps 'N' Tatties ~ 21.00

Traditional Scottish dish of sheep mince, oats and spices, served with swedes and potatoes with a rich whisky sauce

### Grilled Scotch Beef Sirloin

Steak ~ 34.00

Served with creamy mash, seasonal vegetables and whisky mushroom sauce

- Grilled Spiced Lamb Chops ~ 32.00 Served with roasted root vegetables, garlic chive mash and beet salad
- Pan Seared Sea Bass ~ 26.00 Served with a tomato caper sauce, green beans and creamy mash

### Soups & Starters

- Mediterranean Salad ~ 11.00
- Cucumber, tomatoes, olives, red onion, sweet peppers and feta cheese in a mustard red wine vinegar dressing
- Classic Prawn Cocktail ~ 15.00 Served with a homemade cocktail sauce
- Tai Chien Chicken ~ 12.00 Wok tossed Oriental chicken breast with sweet peppers, spring onions and dried red chillies

Hot 'N' Spicy Chicken Wings ~ 12.00 Tossed in a hot sauce, served with garlic mayo

### Burgers

#### The Highland Cheeseburger ~ 20.00

Chargrilled beef patty topped with cheese, served with fries Add Bacon 2.00

### Firecracker Chicken Burger ~ 18.00

The chef's special recipe of spicy grilled chicken with dill pickles, served with fries

Beetroot and Sweet Potato Burger ~ 18.00

A pan-fried patty, served in a bun with coleslaw and fries

## Scottish Specials

Smoked Haddock Mac 'N' Cheese ~ 18.00

Creamy macaroni and cheese with Arbroath smoked haddock

## International Specials

Classic Fish 'N' Chips ~ 21.00 Beer battered haddock,

served with peas and tartar sauce Garlic 'N' Honey Pork Chops ~ 24.00 Pan-roasted pork chops, served with broccoli and creamy mash

Rosemary Peppercorn Chicken ~ 24.00

Grilled chicken breast, served with a rosemary infused creamy peppercorn sauce

### Indian Specials

★ Chicken Biryani ~ 24.00 Basmati rice with spiced chicken. served with raita

### Cajun Chicken Quesadilla ~ 15.00

Toasted tortilla with Cajun spiced chicken, sweet peppers, onion and Monterey Jack cheese

#### Pulled Chicken Tacos ~ 12.00

Warm flour tortillas with shredded chicken, tomato salsa, lettuce and sour cream

- Teriyaki Tofu Skewers ~ 11.50 Grilled teriyaki mushrooms, peppers and tofu
- Crunchy Lentil Bites ~ 11.00
- Yellow lentil bites, served with a coconut and mustard seed dip

### Pizzas

Our style of flat bread pizza with a crusty edge

Black Sheeper ~ 18.00

Pepperoni, onions, garlic and mozzarella

Smoked Salmon & Avocado ~ 20.00 Smoked salmon, onions, avocado, arugula,

Chicken Tikka ~ 18.00 Shredded chicken tikka, onions, coriander and mozzarella

garlic dill cream and mozzarella

👽 Margherita ~ 15.00 Classic tomato and mozzarella

▼ Veggie Supreme ~ 16.00

Peppers, onions, mushrooms, olives, jalapeños and mozzarella

#### Scottish Beef Stew ~ 21.00

Slow cooked beef stew, served with creamy mash

#### Spaghetti Aglio e Olio ~ 16.00

Spaghetti tossed in garlic, olive oil, chilli flakes and parmesean Add: Chicken ~ 4.00 | Prawns ~ 5.00

Asian Rice Bowl ~ 19.50

Wok tossed egg fried rice with Oriental vegetables Add: Chicken ~ 4.00 | Prawns ~ 5.00

Stir-Fried Udon Noodles ~ 18.00

With Asian vegetables, tossed in an Oriental sauce Add: Tofu ~ 4.00 | Chicken ~ 4.00 | Prawns ~ 5.00

Classic Butter Chicken ~ 22.00 Chargrilled chicken pieces in a rich tomato gravy, served with steamed rice

Dal Makhani ~ 18.00

North Indian slow cooked black lentil curry,

served with steamed rice

Roasted Cauliflower and Potato Biryani ~ 22.00

Basmati rice with spiced cauliflower and potato, served with raita

Prices include VAT. A discretionary 10% service charge will be added to your bill.

\*Sandwiches are served from 11:30am to 5:30pm







V Vegetarian Dishes | 🤍 Vegan Dishes | 😵 Gluten Free Dishes | 🕝 Black Sheep Signature Dishes

FOOD ALLERGIES AND INTOLERANCES: All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee that our dishes will be free of traces of these products. Olives may contain stones. Fish and meat dishes may contain bones, and all dishes may contain items not mentioned in the menu descriptions. Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.

## Sides

- © Creamy Mashed Potatoes ~ 5.00
- Paprika Fries ~ 5.00
  - Chicken Tenders ~ 8.50
- Mac 'N' Cheese ~ 7.50
- Scottish Bread Pudding ~ 11.00 With whisky crème anglaise
- Sticky Toffee Pudding ~ 11.00 With vanilla ice cream and toffee sauce
  - Old Fashioned Chocolate Cake ~ 11.00 Moist chocolate cake, served with vanilla ice cream

- Asian Stir-Fry Vegetables ~ 5.00
- Grilled Corn on the Cob ~ 4.00
- ▼ Garlic Bread ~ 5.00

- ▼ Paratha ~ 3.00
- Steamed Rice ~ 3.00
- Kids Menu
- Fish Fingers ~ 8.50 With fries
- **▼** Curly Fries ~ 5.00

Mini Cheeseburger ~ 8.50

### Desserts

- Crème Supreme ~ 11.00
  Chilled baked yoghurt with fresh berry compote and lemon ripple ice cream

#### Peach Cobbler ~ 11.00

Poached peaches baked with a golden buttery crust, served with vanilla ice cream

- Kulfi ~ 9.00
- Traditional Indian ice cream with roasted almonds and pistachios
- Affogato ~ 8.00
- An Italian Classic! Vanilla ice cream with a shot of hot espresso
- Mango Sorbet ~ 5.00
- **▼** Coconut Ice Cream ~ 6.00
- ▼ Selection of Ice Cream ~ 5.00 Salted Caramel / Vanilla / Chocolate / Cappuccino

## Beverages

Milkshake ~ 5.00 Chocolate / Vanilla / Strawberry

Cold Coffee with Ice Cream ~ 6.00

Mango Lassi ~ 5.00

Coca-Cola 330ml ~ 4.50

Diet Coke 330ml ~ 4.50

Coke Zero 330ml ~ 4.50

**Sprite** 330ml ~ 4.50

Lemonade 330ml ~ 4.00

Fanta Orange 330ml ~ 4.50

Irn-Bru 330ml ~ 450

Red Bull 250ml ~ 5.00

Ginger Ale 200ml ~ 4.00

Ginger Beer 330ml ~ 4.50

Appletiser 275ml ~ 4.50

J2O 275ml ~ 4.50

Orange and Passion Fruit Apple and Raspberry

Apple and Mango

Juice 250ml ~ 4.00

Cranberry

Orange

Tonic Water 200ml ~ 3.00

Light Tonic Water 200ml ~ 3.00

Flavored Tonic 200ml ~ 4.00

Mediterranean / Aromatic / Elderflower

**Bottled Water** 

Still or Sparkling:

330ml ~ 3.50 |

**Coffee** 

Americano ~ 4.50

Cappuccino ~ 4.50

Café Latte ~ 4.50

Flat White ~ 4.50

Espresso ~ 3.50

Double Espresso ~ 5.00

Café Mocha ~ 4.50

Tea

Fine Tea Selection

Pot for one ~ 4.00 / Pot for two ~ 6.00 English Breakfast / Darjeeling / Earl Grey Chamomile / Highland Green Tea

Cutting Chai ~ 5.00

Authentic Indian masala chai

Hot Chocolate ~ 5.50 Add marshmallows and cream ~ 0.50

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