- CLUANIE -BARSIKITCHEN

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 ~ 8.50 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

Classic Prawn Cocktail ~ 14.00 Served with a homemade cocktail sauce

Cobb Salad ~ 14.50 Grilled chicken, bacon, avocado,

cherry tomatoes, smoked cheddar, boiled egg, cos lettuce in a ranch dressing

Soup & Starters

Tai Chien Chicken ~ 11.50

Wok tossed Oriental chicken breast with sweet peppers, spring onions and dried red chillies

Cajun Chicken Quesadilla ~ 14.50

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

Hot and Spicy Chicken

Wings ~ 11.00 Chicken wings tossed in a hot sauce, served with garlic mayo

Bombay Cheese Toasty ~ 12.00

Sandwiches* and Burgers

Cluanie Club Sandwich ~ 16.50

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

Philly Cheese Steak Sandwich ~ 17.00

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

Avocado Chicken Salad **Sandwich** ~ 15.00

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

Falafel Pita Sandwich ~ 12.00 \bigcirc

Crispy falafel with garlic tahini mayonnaise, onion and cucumber slaw, served with fries

Toasted white bread sandwich with spiced potatoes, tomatoes, beetroot, mint chutney and cheese, served with crisps The Highland Cheeseburger ~ 20.00

Chargrilled beef patty topped with cheese, served with fries Add Bacon 1.50

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

Rosemary Peppercorn

Chicken ~ 22.00

International Main Course

Grilled Scotch Beef Sirloin Steak ~ 31.50

Served with creamy mash, seasonal vegetables and whisky mushroom sauce

- Grilled Spiced Lamb Chops ~ 30.00 ۲ Spiced lamb chops, served with roasted root vegetables, beet salad and garlic chive mash
- Pan Seared Scottish Salmon ~ 24.00 Baby potatoes, broccoli, lemon and garlic butter
- Cluanie Fish 'N' Chips ~ 20.00

Pizzas

Our style of flat bread pizza with a crusty edge.

 → Black Sheeper ~ 17.00
 Pepperoni, onion, mozzarella, garlic

Portobello Mushroom

Served with peanut sauce

Mediterranean Salad ~ 11.00

sweet peppers and feta cheese in

Crunchy Lentil Bites ~ 10.50

Yellow lentil bites, served with

a coconut mustard seed dip

Cucumber, tomatoes, olives, red onion,

a mustard red wine vinegar dressing

Skewers ~ 10.00

Spicy Chorizo and Sweet **Peppers** ~ 17.00 Rocket, olives, sweet peppers and chorizo

- 🖝 Chicken Tikka Masala ~ 17.00 Shredded chicken tikka, cheese, red onion and coriander
- V Margherita ~ 14.50 Classic tomato and cheese
- Veggie Supreme ~ 16.00 Peppers, onions, mushrooms, olives and jalapeno slices

Indian Main Course

- Chicken Biryani ~ 24.00 Basmati rice with spicy marinated chicken and caramelized onions, served with raita
- Classic Butter Chicken ~22.00 Chargrilled chicken pieces in a rich tomato gravy, served with steamed rice
- Roasted Cauliflower and Potato Biryani ~ 22.00

Asian Rice Bowl ~ 19.50 Wok tossed egg fried rice with Oriental

Our version of the classic, an assortment of beer battered cod, sole, prawns and calamari, served with tartar sauce

Barbeque Pork Ribs ~ 22.50

Babyback pork ribs, served with garlic mash

Haggis, Neeps 'N' Tatties ~ 20.50

Traditional Scottish dish of sheep offal, swedes and potatoes, served with a rich whisky sauce

vegetables Add: Prawns ~ 5.00 | Chicken ~ 4.00

Grilled chicken breast, served with a rosemary

Spaghetti tossed in garlic, olive oil, chilli flakes

infused creamy black peppercorn sauce

Spaghetti Aglio e Olio ~ 16.00

and parmesean Add: Prawns ~ 5.00 |

Chicken ~ 4.00 | Salmon ~ 6.00

Stir-Fried Udon Noodles ~ 18.00

Tossed in an Oriental sauce and Asian vegetables Add: Tofu ~ 4.00 | Prawns ~ 5.00 | Chicken ~ 4.00

Scottish Specials

Smoked Haddock Mac 'N' Cheese ~ 18.00 Creamy macaroni and cheese with Arbroath smoked haddock

Basmati rice with spiced cauliflower and potato, served wth raita

🗩 Dal Makhani ~ 18.00

North Indian slow cooked lentil curry served with steamed rice

Scottish Beef Stew ~ 20.50

Slow cooked beef stew served with creamy mash

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.

Creamy Mashed Potatoes ~ 5.00 Paprika Fries ~ 5.00

> Chicken Tenders ~ 8.50 With fries

Macaroni 'N' Cheese ~ 7.50

Scottish Bread Pudding ~ 11.00 With crème anglaise

Old Fashioned Chocolate Cake ~ 11.00 Moist Chocolate cake served with vanilla ice cream

Sticky Toffee Pudding ~ 11.00
 With vanilla ice cream and toffee sauce

Mango Lassi ~ 5.00 Coca-Cola 330ml ~ 4.50 Diet Coke 330ml ~ 4.50 Sprite 330ml ~ 4.50 Fanta Orange 330ml ~ 4.50 Tonic Water 200ml ~ 4.50 Light Tonic Water 200ml ~ 3.00 Flavored Tonic 200ml ~ 4.00 Mediterranean / Aromatic / Elderflower Lemonade 330ml ~ 4.00 Red Bull 250ml ~ 5.00

Sides

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

Kids Menu

Fish Fingers ~ 8.50 With fries

Curly Fries ~ 5.00

Desserts

- Baked Yogurt ~ 9.50
 With fresh berry compote and lemon ripple 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

Beverages

Appletiser 275ml ~ 4.50

J2O 275ml ~ 4.50 Orange and Passion Fruit Apple and Raspberry Apple and Mango

Irn-Bru 330ml ~ 450

Ginger Ale 200ml ~ 4.00

Juice 250ml ~ 4.00 Cranberry / Orange / Apple

Bottled Water Still or Sparkling: 330ml ~ 3.50 750ml ~ 6.00 Paratha ~ 3.00
Steamed Rice ~ 3.00

Mini Cheeseburger ~ 8.50 With fries

Selection of Ice Cream ~ 5.00
 Salted Caramel
 Vanilla
 Chocolate
 Cappuccino

Mango Sorbet ~ 5.00

Coconut Ice Cream ~ 6.00

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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