THE CLACHAN INN

SAMPLE OCTOBER EVENING MENU

Dalry's Elderberry Fizz l Aperol Spritz l Rhubarb & Ginger Fizz 6.50

Marinaded Olives 2.50 l Pub Pork Scratchings 2 l Focaccia, Olive Oil & Balsamic 2.50

Cumbrae Oysters, Tabasco & Lemon 2.50 Each / 3 for 7

Starters

Wood Pigeon, Brambles, Black Pudding, Caramelised Swede, Devilled Gravy 7.50

Haggis Scotch Egg, Beer Pickled Onion, Curry Aioli 6.50

Kirkcudbright King Scallops, Soy Pig Cheek, Fennel & Coriander 11

Heritage Beetroot, Goats Cheese Hummus, Bramley Apple & Walnut 6.50

Chargrilled North Sea Squid, Heirloom Tomato & Red Onion, Samphire, Caper Verde 8

Mains

Beef Blade, Potato Terrine, Celeriac Purée, Crispy Shallots, Kale 17

Duck Breast, Confit Leg Spring Roll, Plum Ketchup, Pak Choi & Sesame 18

Clachan Burger, Bacon, Rainton Tomme Cheese, Braised Onions, Burger Sauce & Dripping Chips 13.50

Dry Aged Grilled Pork Ribeye, Charred Hispi, Smoked Pancetta, Sage & Onion, Charcuterie Sauce 16.50

Chunky North Sea Cod, Shetland Mussels, Chorizo, Cider & Leek 17

Lamb Rump, Goats Cheese & Apricot Croquette, Pickled Red Cabbage, Black Garlic, Pea & Rosemary 19.50

Fried North Sea Haddock & Chips, Tartare Sauce & Minted Peas 14

Butternut Risotto, Soy Pumpkin Seeds, Girolle Mushrooms, Tenderstem , Crispy Sage, Pickled Squash 14

Spiced Carrots, Aubergine, Giant Cous Cous, Smoked Yoghurt, Mojo Verde 13

Desserts

Dark Chocolate Nemesis, Cherries & Mascarpone 7

Lemon Curd Choux Bun, Raspberry 7

Set Buttermilk Cream, Spiced Plums & Ginger Crumble 6.50

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream 6.50

Blackboard Cheeses, Ice Creams & Sorbets

If you have any allergies please inform a member of staff as dishes are made in-house and can be adapted.. Being a small kitchen we cannot 100% guarantee that dishes will not contain traces. Our food is cooked to order so delays may occur in busy periods.