

# **GLEN NEVIS RESTAURANT**



## **WELCOMES YOU**



[www.glen-nevis.co.uk](http://www.glen-nevis.co.uk)

**Glen Nevis Restaurant  
gift vouchers available**

**Please place your order and pay  
at the bar. Thank you...**

## **STARTERS**

**Chef's Soup of the Day** ✓ **£3.75**

Chef's freshly made soup served with crusty bread and butter

**Locally Smoked Salmon** **£6.95**

From Letterfinlay smokehouse simply served in slices with a caper and shallot salsa, brown bread and butter

**Lemon and Herb Coated Brie** ✓ **£5.75**

Wedges of brie coated in crisp fresh herb and lemon breadcrumbs, served with cranberry and orange sauce

**Prawn Cocktail** **£5.95**

Prawns served on a bed of crisp leaf salad topped with Marie Rose sauce, served with brown bread and butter

**Tattie Skins** ✓ **£5.95**

As it says, potato skins deep fried served with sweet chilli and garlic mayonnaise dips

**Haggis Parcels** **£5.75**

Haggis in pastry served with whiskey cream sauce and side salad

**Black Pudding Salad** **£5.75**

A salad of gem lettuce tossed with bacon in vinaigrette with 'Black Crowdie' cheese and warm black pudding

## **MAIN COURSES**

**Sea Bass with Herb Rice** **£10.50**

Fillet of Sea Bass with white wine and dill cream sauce served with seasonal vegetables

**Glen Nevis Chicken** **£10.50**

Breast of chicken, haggis filled and wrapped in bacon served on a bed of herb mashed potato with a whisky scented wholegrain mustard sauce

**8oz Sirloin Steak** **£19.50**

8oz raw weight, grilled to your liking, presented on fried onions with butter sautéed mushrooms, roast tomato and chips

**Add a Sauce, Peppercorn or Whisky Cream** **£1.50**

**Lasagne** **£10.50**

Served with a crisp salad, chips or potatoes

**Real Steak Pie** **£10.50**

Slow braised shoulder of beef in a rich ale gravy, individually baked under its own puff pastry crust, served with seasonal vegetables

**The Ben Nevis Burger** **£9.50**

6oz prime Angus beef served in a roll with fried onions, tomato relish, salad and chips

**Haggis wi' Neeps an' Tatties** **£9.50**

Traditional haggis, mashed turnip and mashed potato with whisky sauce

**Mediterranean Vegetables with** ✓ **£9.50**

**Goats Cheese Bake**

Puff pastry with pesto and bell pepper coulis, served with salad

**Home Roast Ham and Smoked** **£10.50**

**Chicken Salad**

Served with coleslaw salad and seasonal crisp leaves

**Crispy Duck and Sweet Chilli Salad** **£10.50**

Served with coleslaw salad and seasonal crisp leaves

## **SOMETHING SWEET**

### **All Desserts are Home Made**

**Warm Apple Pie** **£4.95**

Deep apple tart served with hot custard

**Baileys Cheesecake** **£4.95**

Served with vanilla cream

**Sticky Toffee Pudding** **£4.95**

With butterscotch sauce and cream or ice cream

**Cranachan** **£4.95**

Five of Scotland's finest ingredients, raspberries layered with whipped double cream flavoured with honey and whisky, sprinkled with toasted pinhead oats

**Fresh Fruit Salad with Lemon Sorbet** **£4.95**

**Selection of Scottish Ice Cream** **£4.95**

Three scoops from vanilla, macaroon or tablet ice cream

**Fresh Fruit Pavlova with** **£4.95**

**Fresh Fruit Salad**

Nest of meringue with fresh fruit salad and berries

**A Scottish Cheese Plate** **£7.50**

A selection of fine Scottish cheeses, 'Black Crowdie', 'Mature Cheddar', 'Lochaber Smoked' and 'Morangie Brie' with crackers, oatcakes, apple, celery and grapes

## **'Check the Bar Board for Today's Specials'**

**\*\*Our kitchen uses a wide variety of ingredients and we cannot guarantee any product free from any allergens, but please inform us of any allergies you have to specific products and we shall do our best to avoid these.\*\***