



CLARY'S  
RESTAURANT

# FOOD menu

## CLASSIC DISHES AND TASTY TREATS.

From midday lunch to late-night dining, we've created a range of delicious meals at Clary's Restaurant that you can enjoy alone or with friends.

## STARTERS & SALADS

**HOMEMADE SOUP OF THE DAY (v)** 5.00  
Served with a warm, malted roll. (Vegan option available).

**KING PRAWNS WITH CHORIZO SAUSAGES** 9.00  
Sautéed in chilli, lime and coriander butter and served with warm crusty bread.

**SCALLOPS WITH PANCETTA** 11.00  
Pan seared scallops with sweet cure pancetta, toasted garlic aioli served with a carrot rosti.

**CHICKEN LIVER PARFAIT** 7.00  
Served on a sugar-coated cashew butter with a toasted brioche slice.

**FILO SAMOSAS (Vegan)** 6.00  
Filled with curried shiitake mushrooms and served on a bed of Asian greens and mango pickle.

## STEAKS

All our meat is matured for 28 days, we add our very own Aspers' seasoning, a select blend of black and Szechuan peppercorns, juniper berries and coarse sea salt to give that little extra flavour. Chargrilled just how you like it and served with pea shoots, field mushroom, grilled tomato and a choice of chunky chips, French fries or jacket potato.

**10OZ RIB-EYE** 21.00  
A marbled cut, best grilled medium to well done.

**8OZ FILLET** 26.00  
In many people's opinion, the finest steak money can buy.

**8OZ SIRLION** 20.00  
Tender and tasty, perfect grilled rare to well done.

## SUNDAY ROAST

Join us for a delicious Sunday Roast, 12 noon - 7pm. Please ask a member of staff what we have on the menu.

**STARTERS** 3.00  
**MAIN COURSE** 7.00  
**DESSERTS** 3.00

## MAINS

**CHICKEN & RIB COMBO** 15.00  
A mountain of sticky BBQ pork ribs and chargrilled piri chicken breast, served with coleslaw and chunky chips.

**SEAFOOD TAGLIATELLE** 15.00  
Crab meat, prawns and mussels, sautéed in a creamy garlic, mushroom and chilli sauce.

**PAN-FRIED SEA BASS FILLETS** 20.00  
Duo of sea bass fillets with a prawn, garlic and herb butter, served with dauphinoise potatoes.

**HAND BATTERED COD AND CHIPS** 14.00  
Fresh cod fillet in crispy beer batter, served with chunky chips, mushy or garden peas and tartar sauce.

**GLAZED PAN ROASTED DUCK BREAST** 18.00  
With kumquats and black cherries on a soy reduction with carrot, courgette and spring onion noodles.

**PAN-FRIED SALMON SUPREME** 17.00  
Seasoned salmon fillet on sautéed king prawns and mussels finished in a white wine and dill cream sauce.

**STUFFED CHICKEN BREAST** 15.00  
Breaded chicken breast filled with ham hock and leek, baked and served with charred leeks and fondant potato on a creamy leek sauce.

**CREAMY PORTOBELLO MUSHROOM LINGUINE (Vegan)** 10.00  
Creamed cauliflower and almond milk, panfried mushrooms and pine nuts tossed with linguine.

**ADD CHICKEN** 4.00

## BURGERS

All our burgers are served in a toasted ciabatta bun with tomato, crisp lettuce, onion, chunky chips, onion rings and homemade coleslaw.

**CLARY'S ABERDEEN ANGUS BURGER** 11.00  
Our classic 8oz burger topped with burger sauce.

**CHARGRILLED CHICKEN BURGER** 11.00  
Succulent chicken breast cooked to perfection and served with burger sauce.

**SPICY NACHO BURGER (Vegan)** 11.00  
Vegan spicy nacho burger topped with tomato salsa and guacamole.

**DOUBLE YOUR BURGER FOR AN ADDITIONAL** 4.00

**WHY DON'T YOU CREATE YOUR OWN SPECIAL BURGER WITH YOUR OWN TOPPINGS?** 1.00  
Bacon, Cheddar Cheese, Onion Rings, Field Mushroom, Fried Egg.

## SAUCES & SIDES

**GARLIC SAUTÉED MUSHROOMS**  
**BEER BATTERED ONION RINGS**  
**CHUNKY CHIPS**  
**FRENCH FRIES**  
**GARLIC BREAD**  
**JACKET POTATO**  
**DRESSED SALAD**  
**HALLOUMI FRIES**  
**HOMEMADE CRUNCHY COLESLAW**  
**PANACHE OF STEAMED VEGETABLES**  
**CRUSTY BAGUETTE**  
**DAUPHINOISE POTATOES**  
**FONDANT POTATOES**

Vegan options available. Please ask for details.

**SWEET POTATO FRIES (v)** 3.60

**SAUCES (v)** 3.00  
Au Poivre Peppercorn Sauce, Lobster Sauce, Blue Cheese Sauce, Creamy Garlic Sauce.

## DESSERTS

**SUMMER FRUIT PAVLOVA (v)** 6.00  
With hazelnut crumb.

**SELECTION OF LUXURY ICE CREAM (v)** 7.00  
Trio of luxury ice cream.

**SUMMER FRUIT CRUMBLE (v)** 6.00  
Served with warm crème anglaise.

**CRÈME BRÛLÉE (v)** 6.00  
Authentic homemade French dessert topped with muscovado sugar, caramelised until golden and served with a summer-berry compote.

**WHITE CHOCOLATE SKILLET COOKIE (v)** 7.00  
Served with ice cream of your choice.

**CLARY'S CHEESEBOARD (v)** 9.00  
Served with chutney, crackers, grapes and celery sticks.

Vegan dessert options available on request.

All weights are approximate before cooking. (v) Suitable for vegetarians. (Vegan) Suitable for vegans. Some fish may contain bones.

Our menu descriptions do not list all ingredients, so please ask a member of staff before ordering if you have any particular allergy or requirements (allergens include gluten, soya, eggs, milk, fish, crustacea, mollusc, sulphite, sesame, celery, mustard, peanut, lupin, and tree nuts).

All items are subject to availability. Prices include VAT at the current rate. No service charge is included as part of your bill. Most of our dishes can be tailored to suit specific dietary requirements.

**ALL SIDES**  
**3.00**