



A friendly welcome with a great lively atmosphere,
matched only by the quality of our food and beers.

ALEHOUSE MENU

*Please place your order and pay at the bar.
Your food will then be served directly to your table.*

SNACKS & LIGHT BITES

Soup of the Day  **£4.30**
Served piping hot with freshly baked bread.

Boar Breath Chilli  **£5.75**

Made with Scottish wild boar, topped with melted Orkney medium cheddar, and served in a corn tortilla bowl with crisp corn tortilla chips for dunking.



Mixed Bean Chilli   **£4.75**
The vegetarian alternative to the boar breath Chilli.

Macho Nachos   **£4.95**
Crisp corn tortilla chips smothered in melted Orkney medium cheddar, spicy salsa, jalapeno chillies, sour cream and guacamole.

Garlic Bread 'n' Cheese  **£2.90**
Made with freshly baked bread and melted Orkney medium cheddar.

Breaded Mushrooms  **£2.90**
Deep fried and served with tangy garlic mayo.

Stornoway Black Pudding **£3.95**

For some, the best black pudding there is. Served here with spiced apple sauce and Hebridean Oatcakes.



Haggis **£3.95**

A wee taste of this traditional Scottish dish. Made by Macsween of Edinburgh to an old family recipe and served with a creamy Drambuie sauce.

Vegetarian Haggis  **£4.20**

A vegetarian version of the traditional dish, made with red kidney beans, lentils, vegetables and nuts giving it a slightly crunchy texture. Served with a creamy Drambuie sauce.

Crispy Wings  **£4.50**

Fried chicken wings with a sweet BBQ sauce for dipping.

Smoked Salmon **£5.95**

Locally smoked West Coast salmon served with Hebridean oatcakes and dill mayo.

HOG DOGS

Our answer to the hot dog, but using handmade pork sausages made with natural skins and freshly baked bread. All served with Hog's tails (spicy curly fries).

Grog Dog **£5.25**
Sausage and fried onion.

Smokey Bacon Dog **£5.75**
Sausage with smoked dry cure streaky bacon.

Chilli Dog **£6.25**
Sausage with our Boar Breath Chilli.

Chilli Dog Melt **£6.50**
A Chilli Dog topped with melted Orkney medium cheddar.

SANDWICHES

All sandwiches are made with a large freshly baked roll and a selection of fillings. Make a meal of them. Take advantage of our soup 'n' sandwich deal and add a bowl of today's piping hot soup to your sandwich order for just 95p.

Tuna and Sweetcorn Mayo **£4.75**

BLT – Bacon, Lettuce and Tomato **£5.30**

Chicken, Bacon and Banana **£5.60**

Orkney Medium Cheddar and Highland Chutney **£5.35**

Honey Roast Ham Salad **£5.25**


Honey Roast Ham and Orkney Medium Cheddar **£5.40**

All Day Breakfast **£5.45**
– Bacon, Sausage and Stornoway Black Pudding.

PIZZA

Start with our classic cheese 'n' tomato pizza made with Orkney medium cheddar. Choose from:

12 inch  **£10.50**
For those with hearty appetites, or for 2 to share.

9 inch  **£6.50**
Perfect for a lunch or more modest appetite.

Then add your choice of extra topping:
Onions, Mixed Peppers, Sweetcorn, £1.15
Jalepenos Chillies , **Pineapple, Mushrooms.**

Chicken, Salami, Black Olives, Smoked Dry-Cured Bacon. £1.55

FAITHFUL FAVOURITES

Steak 'n' Ale Pie £10.70

Scottish beef cooked with cask ale and served with Hog's tails (spicy curly fries).

Fish 'n' Fries £9.50

Breaded haddock with Hog's tails (spicy curly fries).

QUESADILLAS

Pronounced "kay-sa-dee-ya", it's a filled flour tortilla lightly baked and served with spicy salsa, sour cream and guacamole.

Veggie Quesadilla £5.25

Mushrooms, onions, jalepeno chillies, and Orkney medium cheddar.

Quesadilla Con Cluck £7.10

Chicken, onions, jalepenos and Orkney medium cheddar.



Limited by his trotters, Horace struggles to get to grips with his finger food.

Boar Breath Chilli Quesadilla £7.25

Boar breath Chilli 'n' Orkney medium cheddar.

Mixed Bean Chilli Quesadilla £5.75

Mixed bean Chilli 'n' Orkney medium cheddar.

BURGERS

For those with hearty appetites, our half pound (that's approx 227g) burgers are served in a freshly baked rustic roll with Hog's tails (spicy curly fries), salad and a chutney or sauce on the side.

Aberdeen Angus Cheeseburger £10.95

Made with prime beef, fresh rosemary and fried onion, topped with melted Orkney medium cheddar, and served with spicy tomato chutney.

Highland Venison Burger £10.45

Made with Highland venison, cranberry and fresh tarragon, and served with redcurrant sauce.

Wild Boar Burger £12.95

A slightly more unusual burger, made from apple, fresh sage, and Scottish wild boar. Served with fruity Highland chutney.

Add a topping to your burger

Boar Breath Chilli £2.25

Smoked Dry-Cured Bacon £1.35

Orkney Medium Cheddar £2.25 (Venison & Boar burgers)

Grog Bean Burger £9.50

Our own burger made with mixed beans, topped with melted Orkney medium cheddar and with spicy tomato chutney.

AND FOR PUDDING...

Chocolate Fudge Brownie £4.95

Served warm with vanilla ice cream.

Crannachan Ice Cream £4.65

Served in a ½ pint beer mug with raspberry sauce and shortbread.

Bread & Butter Pudding £5.20

Homemade and served with our own vanilla custard.

COFFEES, TEAS & HOT CHOCOLATE

Choose from a range of "bean-to-cup" coffees, which means each mug is prepared from beans ground at the very last minute to give the freshest coffee possible.

Espresso £1.75

A small shot of seriously strong black coffee, rich and full bodied.

Americano £1.75

That's a regular black coffee to most of us. A long dark rich coffee made using a shot of espresso.

Cappuccino £1.95

A "white coffee" – espresso and steamed milk, with lashings of creamy foam and a dusting of cocoa powder to finish.

Latte £1.95

Similar to a cappuccino, but with more steamed milk and less creamy foam.

Tea £1.75

A freshly brewed pot of tea served with a wee jug of milk. Choose from a range of teas:

Traditional Breakfast, Earl Grey, Assam or Darjeeling

We also have a selection of fruit teas – please ask for the current selection.

Hot Chocolate £1.95

Rich and creamy hot chocolate topped with cream and a dusting of cocoa powder.

Fancy "one for the road"? All hot drinks are available "to go" in disposable cups with lids to keep the drinks hot and to prevent spillage.

LOOKING FOR EVEN MORE CHOICE?

Our upstairs restaurant is open in the evening from 5pm 'til late and offers an even wider range of dishes, including steaks, our home-made pastas, burritos and fajitas. Please ask for a copy of the menu.

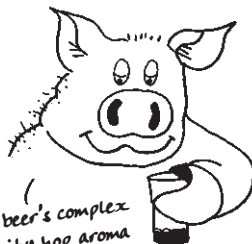
SOMETHING TO WASH IT DOWN?

We are of course well known for our traditional cask-conditioned "real ales" and our ever-changing selection (up to 8 different beers at times) is chosen almost exclusively from the growing number of Scottish micro-breweries. Look out for Ales from Skye, Cairngorm, An Teallach, and the local Glenfinnan Brewery, or for something more unusual, try the Fraoch Heather Ale (and yes, it really is made from the heather found all around the hills and mountains of the Highlands!).

**We're Good Beer Guide listed and also
Les Routiers "Real Ale Pub of the Year 2005"**



***See the blackboard for the
current selection of beers.***



*Being just a pig, the beer's complex
malt character and fruity hop aroma
are somewhat lost on our hero.*

A NOTE ON ALLERGIES: Some of our menu items may contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please ask and we may be able to help you make an alternative choice.

THE GROG & GRUEL

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