



## CLACHAN GRILL

5 Bridge Square • Ballater • AB35 5QJ  
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### Lunch Menu Until 5pm

- SALMON RILLETTE** • pickled vegetables (**£9.95**)
- BATTERED PETERHEAD HADDOCK** • goujons, tartare sauce, mixed salad leaves, (**£9.95**)
- STEAK SANDWICH** • sliced Angus Sirloin with caramelised onions, grain mustard mayo, rocket, fries (**£12.95**)
- CAJUN CHICKEN** • chicken breast burger, sweet chilli mayo, baby gem, tomato, fries (**£12.95**)
- JUMBO PORK SAUSAGE** • onion gravy, mash (**£10.95**)
- CONFIT LEG OF DUCK** • braised red cabbage, pommes anna, red wine jus (**£15.95**)
- CAPRESE SALAD** • basil pesto, wild garlic oil (V) (**£9.95**)
- RAVIOLI OF SPINACH + RICOTTA** • spinach + pea fricassee, basil oil (V) (**£11.95**)
- ROAST OF THE DAY (SUNDAYS ONLY)** • served with roast veg, roast tatties, Yorkshire pudding (**£15.95**)

### Sides

**HAND CUT CHIPS** - £3.00 • **FRIES** - £2.50 • **ONION RINGS** - £2.50 • **SIDE SALAD** - £2.50

### Puddins

- STICKY TOFFEE SPONGE** • vanilla ice cream, salted butterscotch sauce (**£5.95**)
- VANILLA PANNA COTTA** • strawberry gel, nut + oat granola (**£5.95**)
- SCOTTISH CHEESE PLATTER** • selection of Strathdon Blue, Isle of Mull cheddar + Brie with Arran oatcakes, grape chutney (**£10.95**)

### Bairns

- MACARONI CHEESE** • macaroni pasta served with a bechamel cheese sauce (**£5.95**)
- CHICKEN GOUJONS** • battered chicken breast served with side salad & skinny fries (**£5.95**)
- TOMATO PASTA** • macaroni pasta served with a light tomato sauce (**£5.95**)
- HADDOCK GOUJONS** • battered haddock goujons served with side salad & skinny fries (**£5.95**)
- VANILLA ICE CREAM** • one or two scoops of vanilla ice cream (**£1.50/3.00**)

### Spikkin doric SPEAKING DORIC

Aye-aye min, fit like? HELLO, HOW ARE YOU?

Haad Gawn KEEP GOING

A reecht denner thank ye A GOOD MEAL THANK YOU

Ah ah'm gye fu, bit ah hiv room fur puddin

I AM VERY FULL, BUT I HAVE ROOM FOR DESSERT

Haste ye back!

RETURN SOON!

Here at the Clachan Grill, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use as many Scottish, and more importantly, local suppliers.

# Provenance



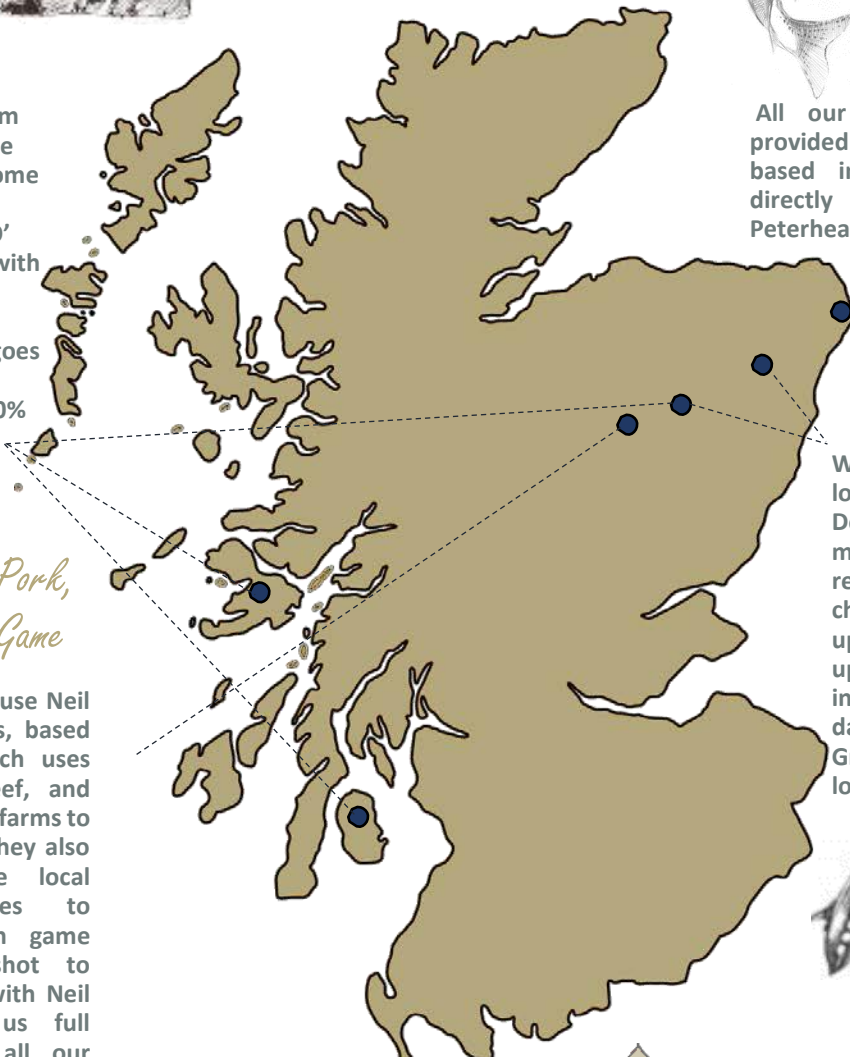
## Cheese

Our Cheeses come from all over Scotland. Some of our hard cheeses come from just over 1 mile away at the Cambus O' May Cheese Factory, with other cheeses coming from Tain, Isle of Mull and Arran. All of this goes to ensuring that our cheese selection is 100% Scottish.



## Fish & Shellfish

All our fish and shellfish are provided by Blue Flag Seafoods, based in Aberdeen, who work directly from the markets at Peterhead.

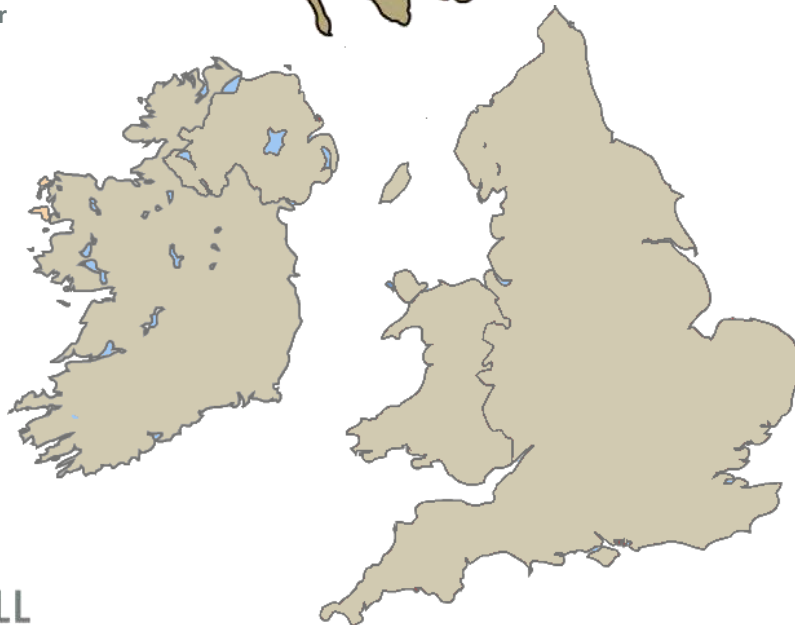
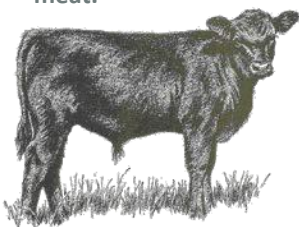


## Vegetables, Herbs & Dairy

We often have access to local produce at Ballater's Deeside Deli, a couple of minutes' walk from the restaurant. With the changing season we often update our menu to keep up with produce coming into its best season. All our dairy products come from Graham's Dairy, which is a local dairy to Scotland.

## Beef, Lamb, Pork, Chicken & Game

We are proud to use Neil Menzies Butchers, based in Braemar, which uses 100% Scotch Beef, and mostly from local farms to the shop itself. They also work with the local shooting estates to provide us with game meats, often shot to order. Working with Neil Menzies gives us full traceability for all our meat.



**CLACHAN GRILL**  
BALLATER