



# CLACHAN GRILL

BALLATER

## Restaurant Menu

### Start Wi

SMOKED LOCH DUART SALMON & CRISP FINNAN SMOKED HADDOCK • Apple, red pepper & brioche

SMOKED CHICKEN AND HAM HOCK TERRINE • Rhubarb, brioche

PAVE GOAT'S CHEESE • Fig relish, beetroot, watercress (V)

SQUASH SOUP • Cocoa, truffle (V)

### Hand Gaun

GRILLED MARKET FISH • Pomme puree, samphire, asparagus, wood mushrooms, lobster sauce

FEATHERBLADE OF ABERDEEN ANGUS BEEF • Caramelised onion, Bourguignon garnish. persillade

7OZ 35 DAY DRY AGED RUMP • Café de paris butter, house relish, hand cut chips, parmesan salad

SLOW COOKED PORK SCHNITZEL • Haricot blanc, Pommery mustard, sage and apple

ARTICHOKE & TRUFFLE RAVIOLI • Confit lemon, pickled walnut, Clava brie (V)

### Puddins

WARM CHOCOLATE BROWNIE • Morello cherry, pistachio ice cream

STICKY TOFFEE SPONGE • Vanilla ice cream, lemon caramel sauce

CLASSIC VANILLA RICE PUDDING • Agen prunes, crumble

SCOTTISH CHEESES • Wafers, Arran oatcakes, chutney, poached fruits

**3 Courses £32.50**

**2 Courses £29.50**

### Upgrade your Steak

35-day dry aged steaks from Neil Menzies of Braemar, served classically with café de paris butter, house relish, hand cut chips and parmesan salad

SIRLOIN • 8oz – Add £9

FILLET • 8oz – Add £13

T-BONE • 14oz – Add £13

### Add a Side

HAND CUT CHIPS • GREEN SALAD • SEASONAL GREEN VEGETABLES – All £3.50 each

*Why not finish your meal with teas, coffees, liqueurs and our homemade fudge?*

*Spikkin doric* SPEAKING DORIC

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

*Hand Gaun* KEEP GOING

*A recht 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!