



CLACHAN GRILL

BALLATER

Restaurant Menu

Start Wi

SMOKED SCOTTISH SALMON • Mull cheddar blini, Cullen skink sauce

PAVE OF CHEVRE CHEESE • Fig & bramble jam, pea shoots, Bric pastry (V)

FARMHOUSE DUCK & ORANGE PATÉ • Toasted Brioche, dark cherry & Apple preserve

DEESIDE CONFIT LAMB SHOULDER • Niçoise garnish, crushed peas, basil & Feta

ROASTED CELERIAC & APPLE SOUP • Balmoral bread & butter (V)

Hand Gaun

GRILLED MARKET FISH • Pomme puree, tender stem broccoli, crispy capers, lobster sauce

ABERDEEN ANGUS FEATHERBLADE OF BEEF • Caramelised onions, Cauliflower beignet, Chantenay carrots, smoked Ayrshire bacon, red wine jus

FREE RANGE SCOTTISH CHICKEN BREAST • Gratin dauphinoise, port wine onions, Morteau sausage, Trompette mushrooms, Ramsay's black pudding and raisins

RAVIOLI OF WILD MUSHROOMS • Roast cauliflower, Normandy Brie, squash puree, truffled olive oil potatoes (V)

Aberdeen Angus Steaks

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

RUMP • 8oz – Add £3.75

SIRLOIN • 10oz – Add £10

FILLET • 8oz – Add £13

T-BONE • 14oz – Add £13

RIBEYE • 10oz- Add £10

Puddins

CHOCOLATE ST EMILLION • Homemade macarons, cognac, cocoa nib

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