



CLACHAN GRILL

BALLATER

Dinner Menu

Nibbles

MARINADED OLIVES • SPICED & SALT NUTS • BALMORAL BREAD & BUTTER - £1.50 each

Start Wi`

FINNAN SMOKED HADDOCK FISHCAKE • Smoked haddock sauce, chive and spring onion pesto	£7.95
SMOKED HAM HOCK AND CONFIT CHICKEN TERRINE • Orange chutney, wild mushrooms, toasted brioche	£7.50
CAULIFLOWER AND MULL CHEDDAR SOUP • Chive and black trompettes (V)	£5.50

Haud Gaun

SLOW BRAISED FEATHERBLADE OF ABERDEEN ANGUS BEEF • Classic Bourguignon garnish, crisp Ayrshire bacon, crushed celeriac, pickled girolles, braising jus	£19.50
GRILLED MARKET FISH • Soy glazed lentils, lime & dill mayonnaise, Perthshire broccoli, crayfish, prawn and lobster butter	£16.95
FREE RANGE SCOTTISH CHICKEN BREAST • Pomme puree, Ramsay black pudding, Morteau sausage, woodland mushroom duxelle and red wine sauce	£17.50
RAVIOLI OF PEA & MINT • Bric pastry, cauliflower puree, Perthshire broccoli, Grana Padano & Chevre cheese (V)	£16.75

Fae The Grill

All of our steaks are locally sourced from Neil Menzies Butchers in Braemar. Carefully dry aged for a minimum of 28 days and served with hand cut chips, Café de Paris butter, house relish and parmesan salad

FILLET • 8oz	£32.50	SIRLOIN • 8oz	£28.50	RUMP • 8oz	£17.95
---------------------	--------	----------------------	--------	-------------------	--------

Sides

HAND CUT CHIPS • GREEN SALAD • ONION TEMPURA • BUTTERED TENDERSTEM BROCCOLI
£3.50 each

Puddins

WARM TOFFEE SPONGE • Lemon caramel, vanilla ice cream	£5.95
VANILLA PANNA COTTA • White chocolate crumble, mango & passionfruit	£5.95
SELECTION OF LOCAL CHEESES • Wafers, caramelised chutney, dried fruits	£9.50

Finish your evening with teas, coffees, liqueurs and our homemade fudge

Spikkin doric SPEAKING DORIC

<i>Aye-aye min, fit like?</i> HELLO, HOW ARE YOU?	<i>Haud Gaun</i> KEEP GOING	<i>A recht denner thank ye</i> A GOOD MEAL THANK YOU
<i>Ah ah'm gye fu, bit ah hiv room fur puddin</i> I AM VERY FULL, BUT I HAVE ROOM FOR DESSERT		<i>Haste ye back!</i> RETURN SOON!