**Haud Gaun**

**GRILLED MARKET FISH** • Soy glazed lentils, lime & dill mayonnaise, Perthshire brocolli, crayfish, prawn and lobster butter *16.95*

**RAVIOLI OF PEA & MINT** • Bric pastry, cauliflower puree, roast celeriac, Grana Padano & chevre cheese (V) *16.75*

**FREE RANGE SCOTTISH CHICKEN BREAST** • Polonaise, stem broccoli, black pudding, Morteau sausage and sherry sauce *17.50*

**Start Wi**

**FINNAN SMOKED HADDOCK FISHCAKE** • Smoked haddock veloute, chive and spring onions *7.95*

**SMOKED HAM HOCK AND CONFIT CHICKEN TERRINE** • Orange chutney, woodland mushrooms, toasted Brioche *7.50*

**CAULIFLOWER AND MULL CHEDDAR SOUP** • Chive and black Trompettes (V) *5.50*

**Nibbles - £1.50 each**

**MARINADED OLIVES • SPICED & SALTED NUTS • BALMORAL BREAD & BUTTER**

**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

**Rump- 7oz •***16.50* **Fillet- 8oz •** *32.50*

**Sides - £3.50 each**

*HAND CUT CHIPS*

*GREEN SALAD*

*ONION TEMPURA*

*BUTTERED TENDERSTEM BROCOLLI*

**Selection of Teas and Coffees with home-made fudge**

TEA • Breakfast • Earl Grey • Green • Peppermint • Camomile • *2.50*

COFFEE• Americano • Latte • Cappuccino • Mocha • Espresso (2.00) • *2.90*

**Puddins**

**WARM TOFFEE SPONGE** • Lemon caramel, vanilla ice cream *5.95*

**SELECTION OF LOCAL CHEESES** • Wafers, caramelised chutney, dried fruits *9.50*

**VANILLA PANNACOTTA**• White chocolate, crumble, mango & passionfruit 5.95

Puddins

WARM TOFFEE SPONGE• Lemon caramel, salted caramel ice cream

*6.00*

GLACE COUPE• Sorbets, poached fruits, granola

*5.00*

SELECTION OF LOCAL CHEESES• Wafers, caramelised chutney, dried fruits *9.50*

CLACHAN CHOCOLATE BROWNIE• Vanilla ice cream, crunchy banana, dark chocolate sauce 6.00