



**CLACHAN GRILL**  
BALLATER

*Restaurant Menu*

*Start Wi*

**ISLE OF SKYE SCALLOPS** • cassalette of chorizo + vegetable, Stornoway black pudding

**PARFAIT OF CHICKEN LIVERS** • cherry chutney, warm brioche

**SOUP OF THE DAY** • roasted butternut squash, truffle + rocket Balmoral bread **(V)**

*Hand Gawn*

**PAN ROAST HAKE FILLET** • creamed herb mash potatoes, tender stem broccoli, tomato chive butter sauce

**BREAST OF GUINEA FOWL** • puy lentils, honey roast vegetables, red wine jus

**RISOTTO OF WILD MUSHROOMS** • shaved parmesan, herb oil **(V)**

*Aberdeen Angus Steaks*

35-day dry aged steaks from Neil Menzies of Braemar, served classically with hand cut chips, tomato, mushroom + spinach, peppercorn or blue cheese sauce

**RIBEYE** • 8oz – Add £5

**FILLET** • 7oz – Add £7.50

*Puddins*

**SPICED APPLE CRUMBLE** • spiced apple, vanilla ice cream

**STICKY TOFFEE SPONGE** • salted caramel ice cream + lime toffee sauce

**SCOTTISH CHEESES** • Arran oatcakes, chutney

**2 Courses £29.50 • 3 Courses £32.50**