



## CLACHAN GRILL

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### Lunch Menu

served from 1.00pm until 5.00pm (last orders)

#### Start Wi

- SOUP OF THE DAY** • served with Balmoral bread, butter (V) (£7.50)
- SMOKED SALMON** • capers, cucumber, dill, bilinis (£8.80)
- BREADED HAGGIS BONS BONS** • pepper sauce (£8)
- GRILLED GOAT'S CHEESE** • beetroot, walnuts, honey (V) (£8)
- MAC + CHEESE** • truffled (£7.70) or main served with rocket salad, garlic bread (£13.95)

#### Haud Gaun

- ROAST CHICKEN BREAST** • with all the trimmings (£18.50)
- SLOW COOKED OX CHEEK** • pomme purée, tenderstem, red wine (£17.50)
- SALMON STEAK** • baby potatoes, broccoli, chilli, ginger, garlic butter (£18)
- MUSHROOM RISOTTO** • tarragon, crisped shallots, parmesan (V) (£14.95)

#### Angus Burgers

all our burgers are topped with a pickled gherkin wedge and served with rosemary salted chips

- BACON + CHEESE** • beef, cheddar cheese, relish, bacon, red onion, lettuce, tomato (£15.50)
- CAJUN CHILLI CHICKEN** • cajun spiced chicken breast, jalapenos, cheddar cheese, relish, red onion, lettuce, tomato (£15.50)
- VEGGIE BURGER** • tomato chutney, red onion, lettuce, tomato (V) (£14.50)

#### From the Grill

All served with chips, rocket parmesan salad, peppercorn sauce

**VEAL CHOPS** • 9oz (£20)

**SIRLOIN** • 8oz (£27)

**FILLET** • 7oz (£35)

#### Sides

**NEW POTATOES** • £4  
**SKIN ON CHIPS** • £4

**BROCCOLI + CRISPED SHALLOTS** • £4  
**GARLIC BREAD** • £3.50  
**SIDE SALAD** • £4

#### Puddins

- STICKY TOFFEE PUDDING** • vanilla ice cream, fudge sauce (£7.50)
- ASSORTED ICE CREAM** • vanilla, chocolate, strawberry (£5.50)
- APPLE BRAMBLE CRUMBLE** • vanilla ice cream (£7.50)
- SCOTTISH CHEESE PLATTER** • selection of Blue Murder, Clava Brie, St Andrew's cheddar, oaties, fruit chutney (£12.50)

Please note: a 10% discretionary service charge will be added.

#### Spikkin doric SPEAKING DORIC

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

Haud Gaun KEEP GOING

A reecht dainer thank ye A GOOD MEAL THANK YOU

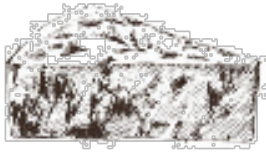
Ah ah'm gye fu, bit ah hiv room fur puddin

I AM VERY FULL, BUT I HAVE ROOM FOR DESSERT

Haste ye back! RETURN SOON!

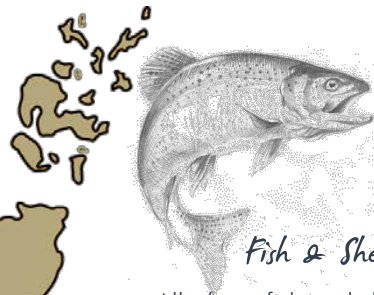
Here at the **Clachan Grill**, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use many Scottish and more importantly local suppliers.

## PROVENANCE



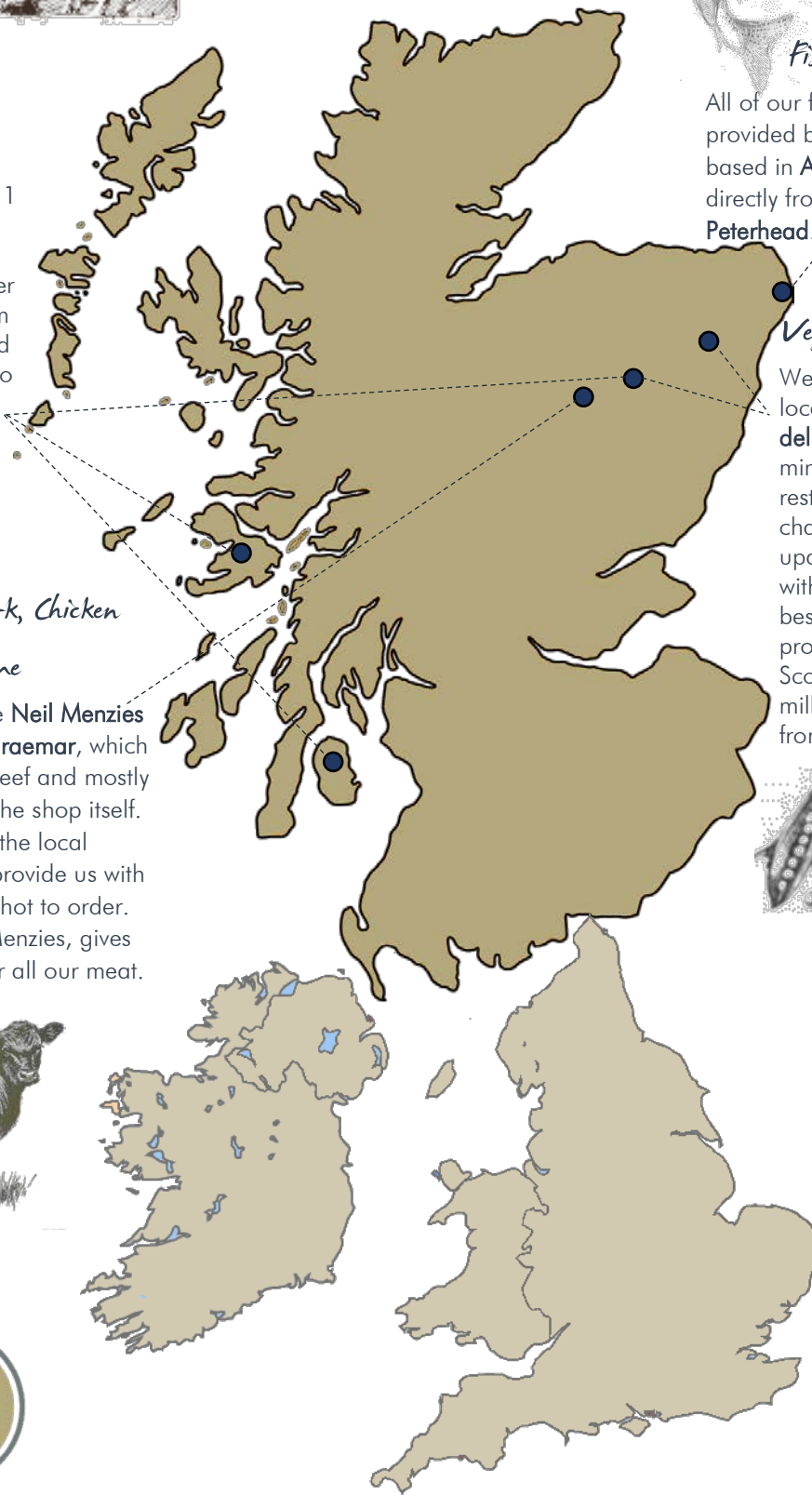
### Cheese

Our cheeses come from all over Scotland. Some of our hard cheeses come from just over 1 mile away at the **Cambus o'May Cheese co**, and other cheeses coming from **Tain, Isle of Mull and Arran**. All this goes to ensuring that our cheese selection is 100% Scottish



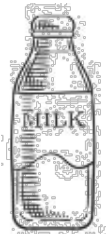
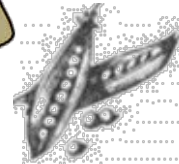
### Fish & Shellfish

All of our fish and shellfish is provided by **Blue Flag Seafoods**, based in **Aberdeen**, who work directly from the markets at **Peterhead**.



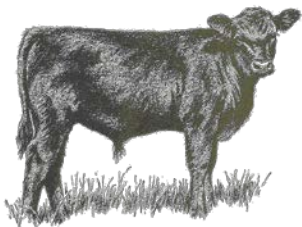
### Vegetables, Herbs & Dairy

We often have access to local produce at the **Deeside deli shop**, a couple of minutes' walk from the restaurant. With the changing season we often update our menu to keep up with produce coming into its best season. All of our dairy products come from Scotland also with our butter, milk and cream all come from **Grahams dairy**.



### Beef, Lamb, Pork, Chicken & Game

We are proud to use **Neil Menzies Butchers**, based in **Braemar**, which uses 100% Scotch Beef and mostly from local farms to the shop itself. They also work with the local shooting estates to provide us with game meats, often shot to order. Working with Neil Menzies, gives us full traceability for all our meat.



**CLACHAN GRILL**  
BALLATER