



CLACHAN GRILL

5 Bridge Square • Ballater • AB35 5QJ
† • 01339 755999 e • manager.clachan@cranberryco.com w • clachangrill.com

Table D'Hote Menu

Start Wi

SOUP OF THE DAY • croutons, herb oil (V)

TERRINE OF THE DAY • apricot, red onion, toasted brioche

HOT SMOKED TROUT • capers, lemon, salad, Balmoral bread

Haud Gaun

CATCH OF THE DAY • pickled mussels, peas à la France, white wine velouté

LAMB RUMP • shoulder + haggis, puy lentils, squash, jus

SCOTTISH CHICKEN BREAST • potato terrine, cauliflower, whisky sauce

SUMMER PUMPKIN RISOTTO • mushrooms, parsley oil, feta cheese (V)

Aberdeen Angus Steaks

35-day dry aged steaks from Neil Menzies of Braemar, served classically with hand cut chips, tomato, mushroom, peppercorn sauce or red wine jus

SIRLOIN • 8oz – Add £8

RIBEYE • 10oz – Add £10

FILLET • 7oz – Add £15

Sides

TRIPLE COOKED CHIPS • £3.50

FRIES • £3.50

NEW POTATOES + HERB BUTTER • £3.50

SIDE SALAD • £3.50

BROCCOLI + ALMONDS • £3.50

Puddins

VANILLA PANNA COTTA • berries, meringue, sorbet

STICKY TOFFEE PUDDING • vanilla ice cream, butterscotch sauce

SCOTTISH CHEESE PLATTER • selection of blue murder, Isle of Mull Cheddar + Clava Brie, Arran oaties, homemade chutney

2 Courses £29.95 • 3 Courses £34.95

Spikkin doric SPEAKING DORIC

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

Haud Gaun KEEP GOING

A reecht denner thank ye A GOOD MEAL THANK YOU

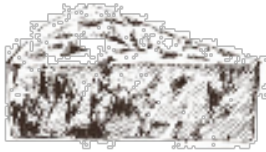
Ah ah'm gye fu, bit ah hiv room fur puddin

I AM VERY FULL, BUT I HAVE ROOM FOR DESSERT

Haste ye back! RETURN SOON!

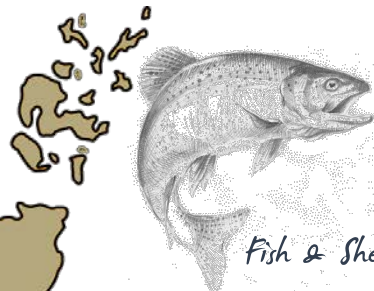
Here at the **Clachan Grill**, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use many Scottish and more importantly local suppliers.

PROVENANCE



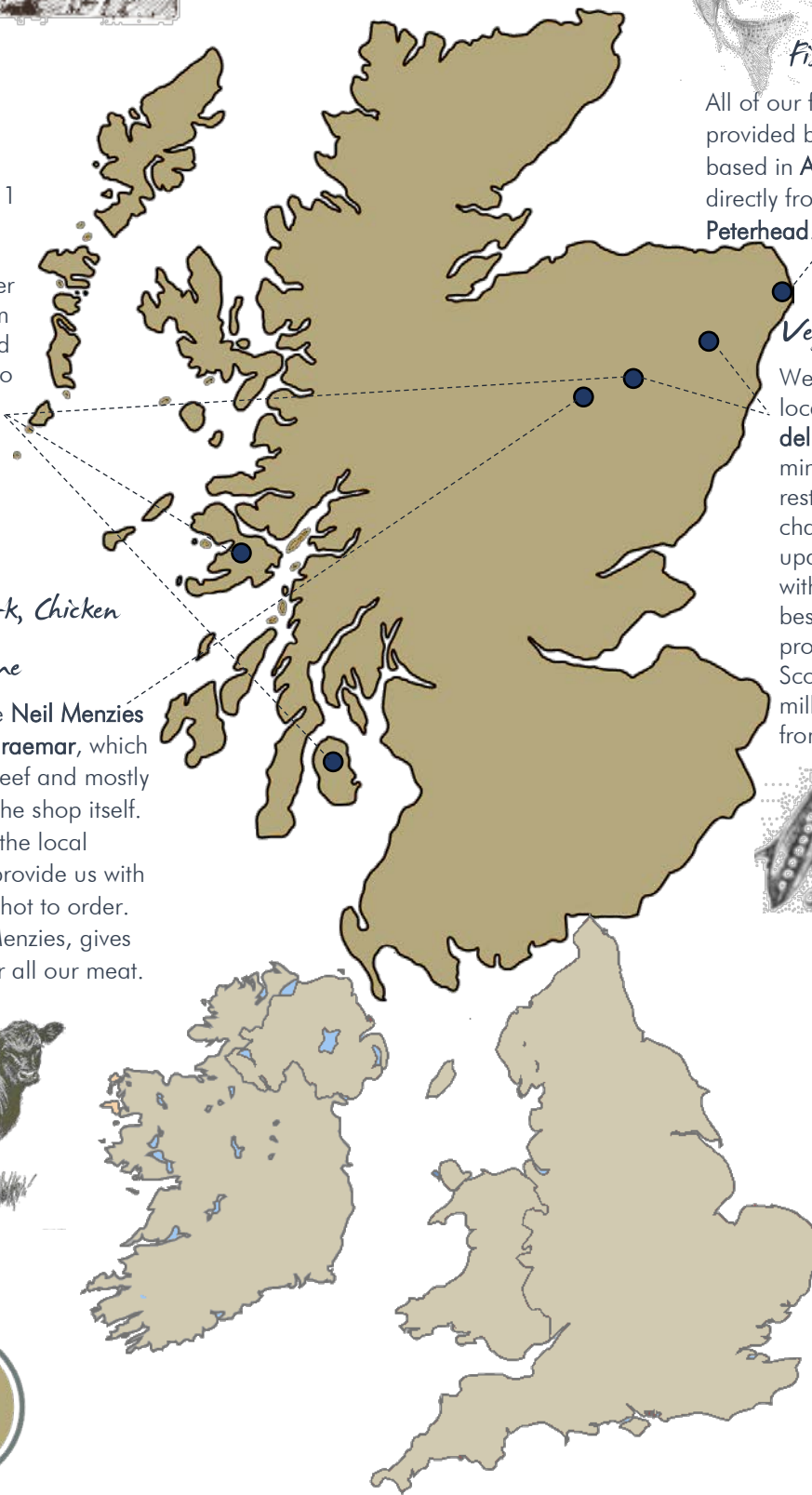
Cheese

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



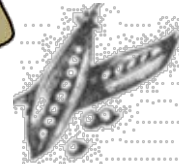
Fish & Shellfish

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



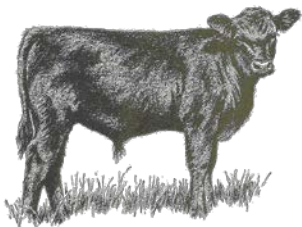
Vegetables, Herbs & Dairy

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