



## CLACHAN GRILL

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### Table D'Hote Menu

#### Start Wi

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

**TERRINE OF THE DAY** • pickled blackberries, celeriac remoulade, toasted brioche

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

#### Haud Gaun

**CATCH OF THE DAY** • chickpea, chorizo cassoulet, crispy kale

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

**SCOTTISH CHICKEN BREAST** • gnocchi, mushroom, pancetta, truffle sauce

**PUMPKIN RISOTTO** • walnuts, parmesan, parsley oil (V)

### Aberdeen Angus Steaks

35-day dry aged steaks from Neil Menzies of Braemar, served classically with triple cooked chips, rocket salad, 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 CRÈME BRULÉE** • nut granola, raspberry sorbet

**STICKY TOFFEE PUDDING** • vanilla ice cream, butterscotch sauce

**SCOTTISH CHEESE PLATTER** • selection of Blue Murder, Isle of Mull Cheddar + Clava Brie, oaties, fruit chutney

**2 Courses £29.95 • 3 Courses £34.95**

10% discretionary service charge will be added.

*Spikkin doric* SPEAKING DORIC

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

*Haud Gaun* KEEP GOING

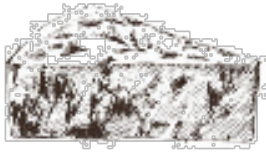
*A reecht dainer thank ye* A GOOD MEAL THANK YOU

*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!

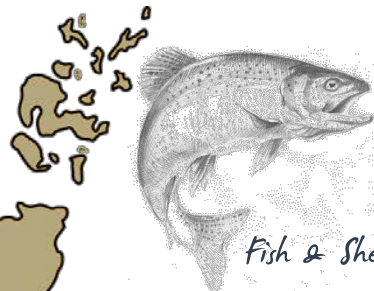
Here at the **Clachan Grill**, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use many Scottish and more importantly local suppliers.

## PROVENANCE



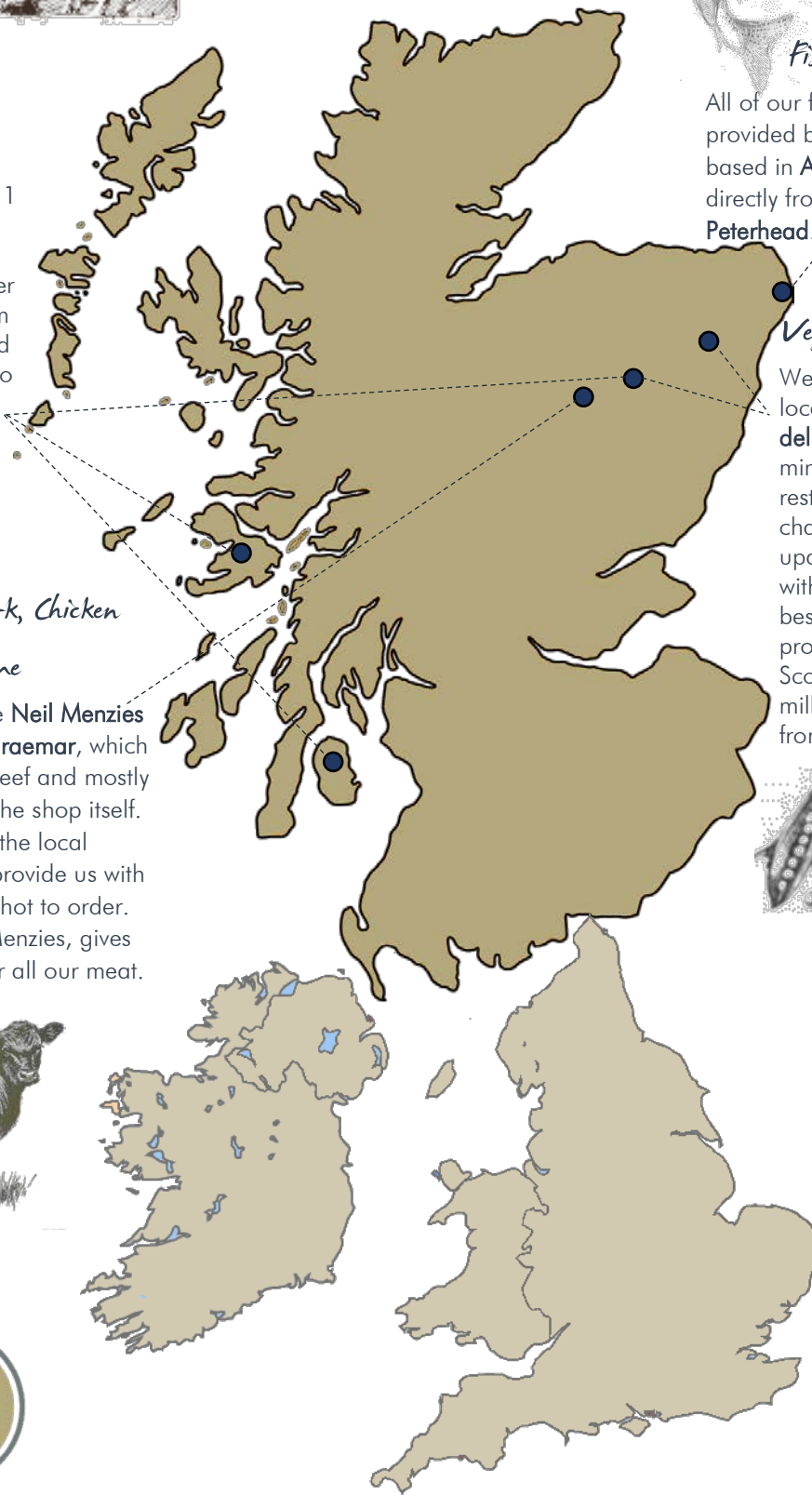
### Cheese

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



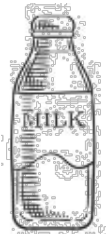
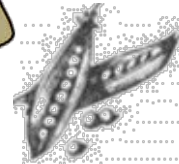
### Fish & Shellfish

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



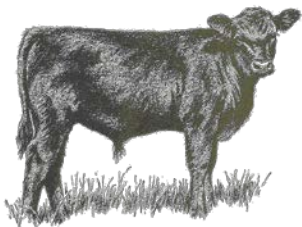
### Vegetables, Herbs & Dairy

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