



CLACHAN GRILL

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Table D'Hote Menu

served from 5.00pm until 8.45pm (last orders)

Start Wi

SOUP OF THE DAY • bread (V)

PORK TERRINE • pea, shallot, apple, tuile

SMOKED HADDOCK • potato, leek, capers, hen's egg

CRISPY SQUID • orange salad, sweet chilli aioli

Haud Gaur

SCRABSTER COD • bulgur wheat, samphire, orange, saffron

BEEF FEATHERBLADE • shallot, carrot, savoy, red wine jus

CHICKEN SUPREME • baby gem, mushroom, pancetta, hasselback potatoes

POTATO GNOCCHI • butternut squash, sage, rocket, pesto parmesan (V)

From the Grill

All served with triple cooked chips, rocket parmesan salad, peppercorn sauce or red wine jus

VEAL CHOPS • 9oz

LAMB STEAK • 8oz

SIRLOIN • 8oz – Add £8.75

FILLET • 7oz – Add £14.45

Sides

NEW POTATOES + HERB BUTTER • £4

TRIPLE COOKED CHIPS • £4

TENDER STEM BROCCOLI + CRISPED SHALLOT • £4

FRIES • £4

SIDE SALAD • £4

Puddins

STICKY TOFFEE PUDDING • vanilla ice cream, fudge sauce

WHISKY ICED PARFAIT • granola, raspberry

ICE CREAM / SORBET • a selection of flavours

SCOTTISH CHEESE PLATTER • selection of Blue Murder, Clava Brie, St Andrew's cheddar, oaties, fruit chutney

2 Courses £35.95

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3 Courses £42.95

Spikkin doric SPEAKING DORIC

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

Haud Gaur KEEP GOING

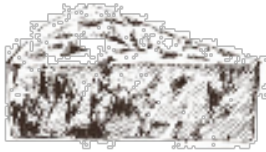
A recht dainer thank ye A GOOD MEAL THANK YOU

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!

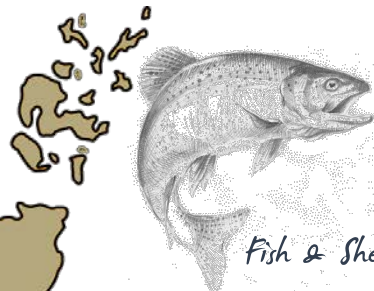
Here at the **Clachan Grill**, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use many Scottish and more importantly local suppliers.

PROVENANCE



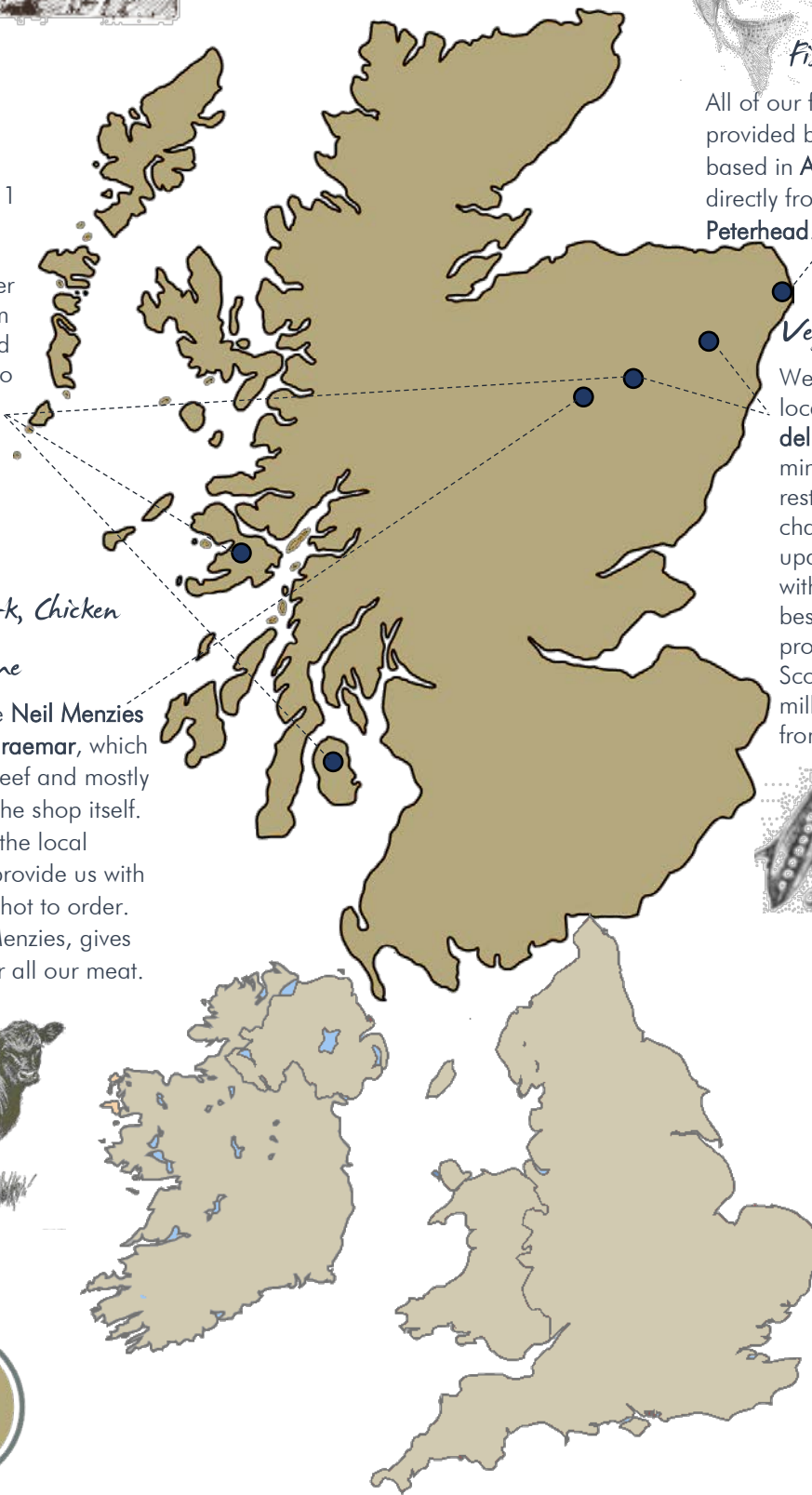
Cheese

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



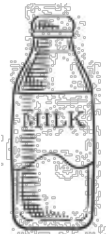
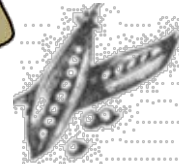
Fish & Shellfish

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



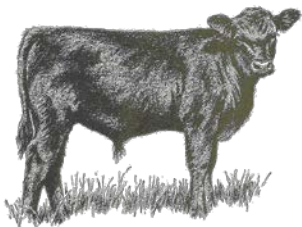
Vegetables, Herbs & Dairy

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