



## CLACHAN GRILL

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

### Table D'Hote Menu

*served from 5.00pm until 8.45pm (last orders)*

#### Start Wi

- CULLEN SKINK** • served with bread, butter
- SCOTTISH SMOKED SALMON** • capers, cucumber, dill, blinis
- CRISPY HAGGIS** • turnip purée, apple salad
- GRILLED GOAT'S CHEESE** • beetroot, walnuts, honey (V)

#### Haud Gaun

- CHICKEN SUPREME** • sweet potato fondant, spring vegetables, pickled shallots, chorizo, white wine sauce
- LAMB RUMP** • pearl barley, peas, mint, black pudding crumb, watercress, red wine jus
- SCRABSTER COD** • jumbo couscous, confit tomato, sherry vinaigrette, anchovies, capers, butter
- COURGETTE TAGLIATELLE** • potato gnocchi, basil, pesto, almonds, roasted red pepper sauce, feta cheese (V)

#### From the Grill

All served with chips, rocket parmesan salad, peppercorn / red wine / chimichurri sauce

- VEAL CHOPS** • 9oz
- SIRLOIN** • 8oz (Add £8)
- FILLET** • 7oz (Add £14)

#### Sides

- NEW POTATOES** • £4
- SKIN ON CHIPS** • £4
- BROCCOLI + TOASTED ALMONDS** • £4
- GARLIC BREAD** • £3.50
- SIDE SALAD** • £4

#### Puddings

- STICKY TOFFEE PUDDING** • vanilla ice cream, fudge sauce
- ASSORTED ICE CREAM** • vanilla, chocolate, strawberry
- ETON MESS** • meringue, strawberries, Chantilly cream, lemon ice cream
- SCOTTISH CHEESE PLATTER** • selection of Blue Murder, Clava Brie, St Andrew's cheddar, oaties, fruit chutney (Add £3.50)

**2 Courses £35.95 • 3 Courses £42.95**

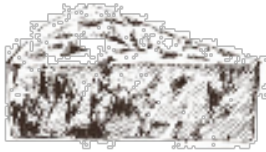
*Please note: a 10% discretionary service charge will be added.*

#### Spikkin doric SPEAKING DORIC

<i>Aye-aye min, fit like?</i>	HELLO, HOW ARE YOU?	<i>Haud Gaun</i>	KEEP GOING	<i>A reecht dainer thank ye</i>	A GOOD MEAL THANK YOU
<i>Ab ab'm gye fu, bit ab hiv room fur puddin</i>	I AM VERY FULL, BUT I HAVE ROOM FOR DESSERT	<i>Haste ye back!</i>	RETURN SOON!		

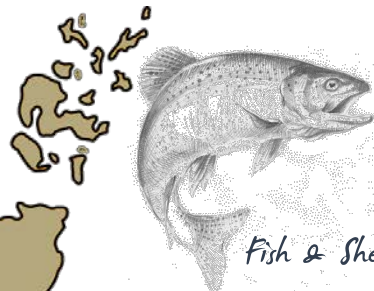
Here at the **Clachan Grill**, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use many Scottish and more importantly local suppliers.

## PROVENANCE



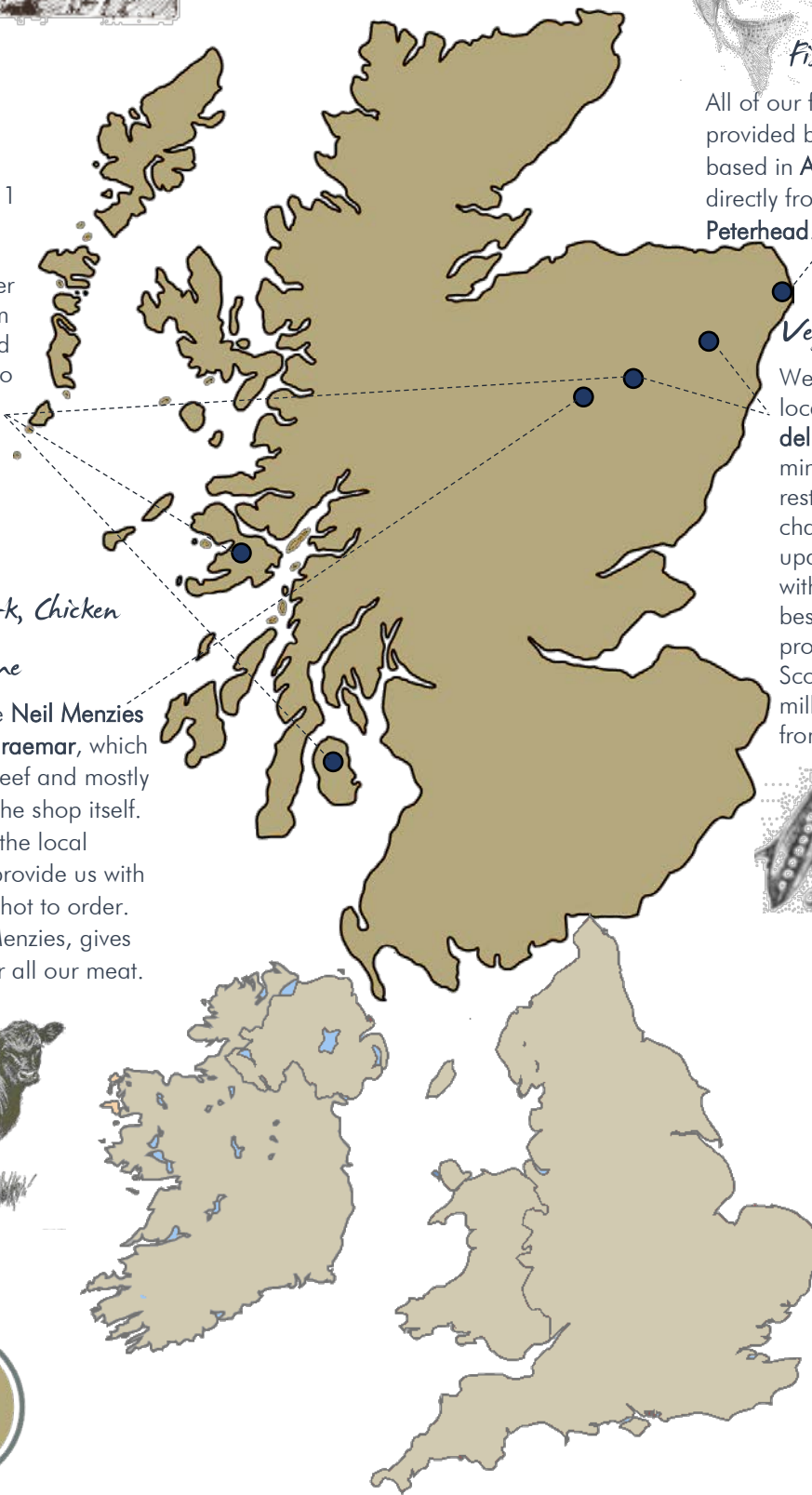
### Cheese

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



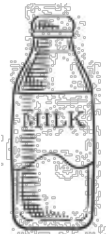
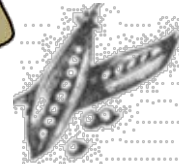
### Fish & Shellfish

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



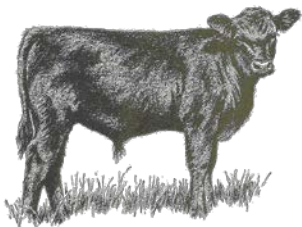
### Vegetables, Herbs & Dairy

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