



## CLACHAN GRILL

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### *À La Carte Menu*

#### *Start Wi*

- CULLEN SKINK** • served with Balmoral bread, butter (£10)
- BREADED HAGGIS BON BONS** • pepper sauce (£8.50)
- MAC + CHEESE** • truffled (£8.50) or main served with rocket salad, garlic bread (£13.95)
- GRILLED GOAT'S CHEESE** • beetroot, walnuts, honey (V) (£9)

#### *Haud Gaun*

- SLOW COOKED OX CHEEK** • pomme purée, carrot, kale, red wine jus (*not available on Sunday*) (£20)
- PETERHEAD COD** • white cannellini beans, pancetta, tomato, white wine sauce (£19.95)
- BUTTERNUT SQUASH RISOTTO** • sage, parmesan, pumpkin seeds (V) (£13.50) or with Chicken (£19.95)
- SUNDAY ROAST** • roast potato, seasonal vegetables, Yorkshire pudding, gravy (*Sunday only*) (£19.95)

#### *Angus Burgers*

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

- BACON + CHEESE** • beef, cheddar cheese, relish, bacon, red onion, lettuce, tomato (£16.50)
- CAJUN CHILLI CHICKEN** • cajun spiced chicken breast, jalapenos, cheddar cheese, relish, red onion, lettuce, tomato (£16.50)
- VEGGIE BURGER** • tomato chutney, red onion, lettuce, tomato (V) (£13.50)

#### *From the Grill*

All served with chips, rocket parmesan salad, peppercorn sauce

- CHICKEN SUPREME** • skin on (£20)
- SIRLOIN** • 8oz (£29)
- FILLET** • 7oz (£39)

#### *Sides*

- NEW POTATOES** • £4
- SKIN ON CHIPS** • £4
- BROCCOLI** • £4
- GARLIC BREAD** • £4
- SIDE SALAD** • £4

#### *Puddings*

- STICKY TOFFEE PUDDING** • vanilla ice cream, fudge sauce (£8.50)
- WHITE CHOCOLATE CHEESECAKE** • biscoff, honeycomb, passionfruit sorbet (£8.50)
- CHEESE PLATTER** • selection of Scottish cheeses, oaties, homemade tomato chutney (£12)

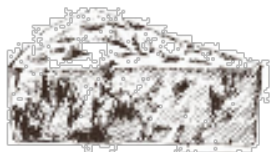
Please note: a discretionary energy levy charge 2.5% and service charge 7.5% will be added.

#### *Spikkin doric* SPEAKING DORIC

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

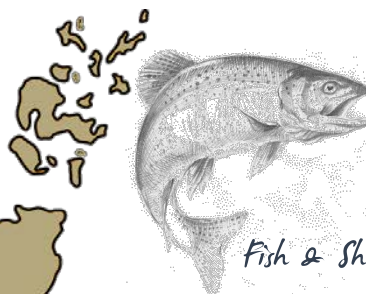
Here at the **Clachan Grill**, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use many Scottish and more importantly local suppliers.

## PROVENANCE



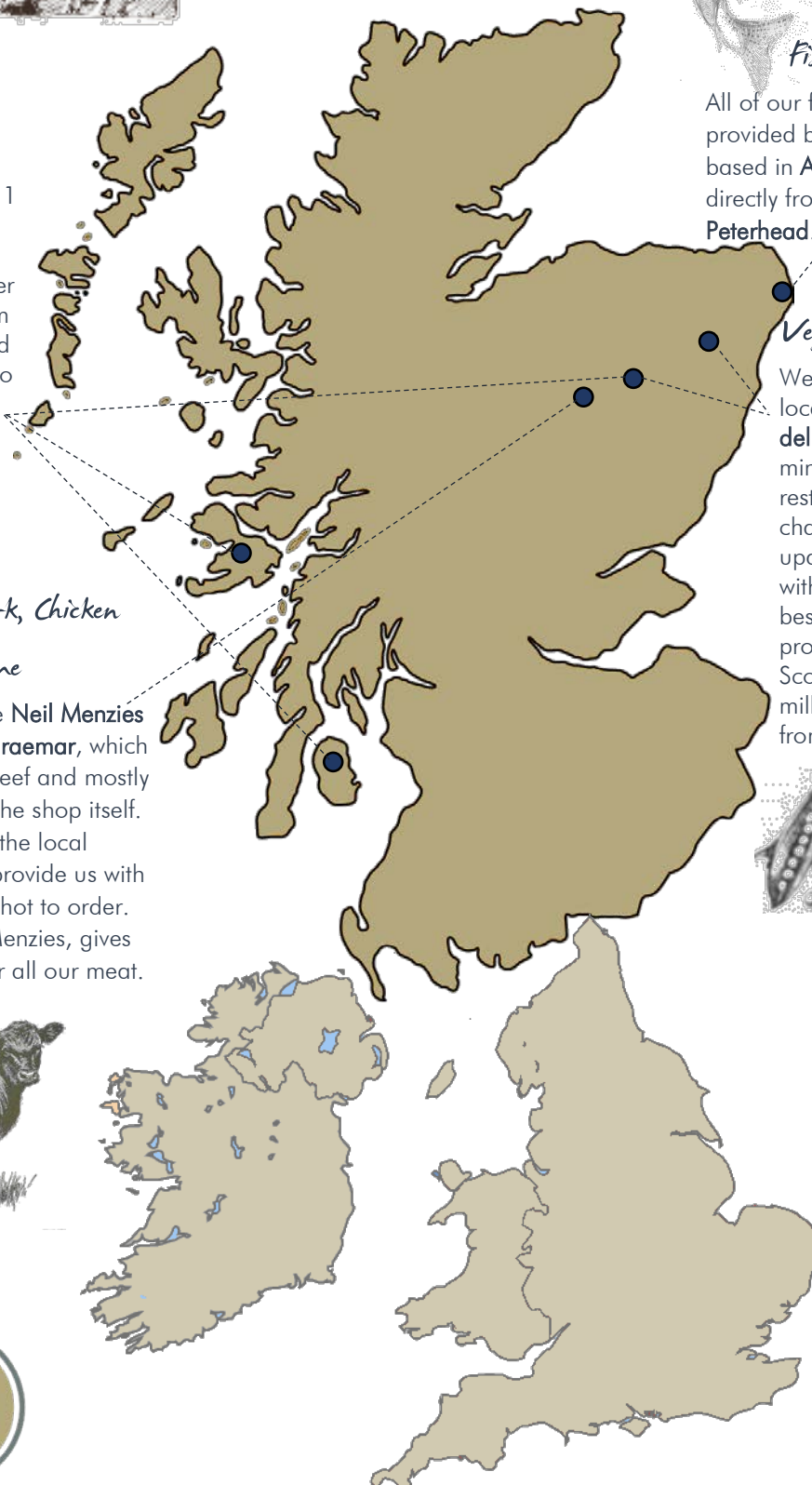
### Cheese

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



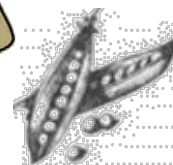
### Fish & Shellfish

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



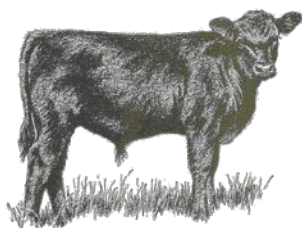
### Vegetables, Herbs & Dairy

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