



CLACHAN GRILL

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Table D'Hote Menu

served from 5.00pm (last orders 8.30pm)

Start Wi

CULLEN SKINK • served with bread, butter

CRISPY HAGGIS • turnip purée, apple salad

HENDRICK'S GIN CURED SCOTTISH SALMON • cucumber, elderflower + lemon gel, dill, blinis

WHITE WINE POACHED PEAR • creamed blue cheese, hazelnut crumb (V)

Haud Gaun

ABERDEEN ANGUS SLOW COOKED OX CHEEK • pomme purée, savoy, carrot, red wine jus

PETERHEAD COD • potato rösti, fennel, orange, samphire, hollandaise sauce

FRESH PEA MINT RISOTTO • ricotta; add asparagus (V) or chicken

From the Grill

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

CHICKEN SUPREME • skin-on **SIRLOIN** • 8oz (Add £8) **FILLET** • 7oz (Add £14) **LAMB** • ½ rack (Add £14)

Sides

NEW POTATOES • £4
SKIN ON CHIPS • £4

BROCCOLI + TOASTED ALMONDS • £4
GARLIC BREAD • £4 **SIDE SALAD** • £4

Puddings

STICKY TOFFEE PUDDING • vanilla ice cream, fudge sauce

ASSORTED ICE CREAM • vanilla, chocolate, strawberry

ICED RASPBERRY PARFAIT • meringue sorbet

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 discretionary energy levy charge 2.5% and service charge 7.5% will be added.

Spikkin doric SPEAKING DORIC

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

Haud Gaun KEEP GOING

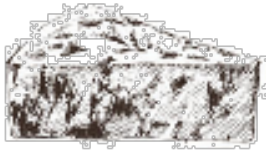
A recht dainer thank ye A GOOD MEAL THANK YOU

Ab ab'm gye fu, bit ab hiv room fur puddin I AM VERY FULL, BUT I HAVE ROOM FOR DESSERT

Haste ye back! RETURN SOON!

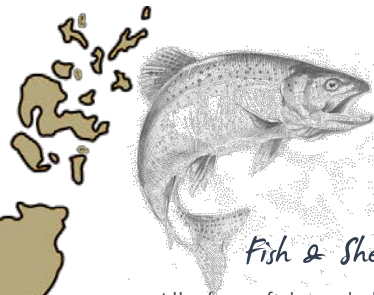
Here at the **Clachan Grill**, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use many Scottish and more importantly local suppliers.

PROVENANCE



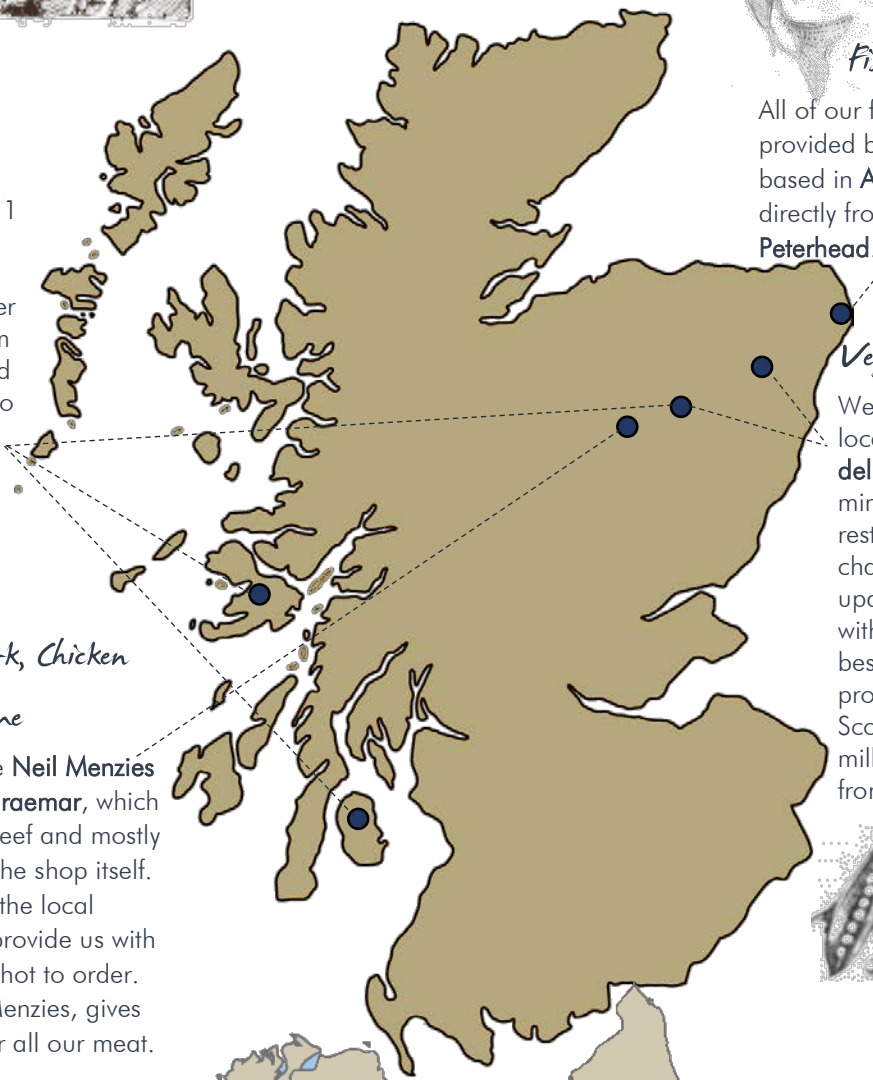
Cheese

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



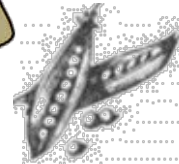
Fish & Shellfish

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



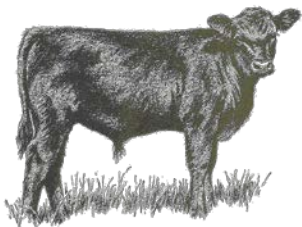
Vegetables, Herbs & Dairy

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