



## CLACHAN GRILL

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### Lunch + Sunday Menu

#### Start Wi

- CULLEN SKINK** • smoked haddock, potato, cream, parsley oil, balmoral bread (£10)
- TARTAR OF MARINATED SALMON** • cucumber relish, dill, popped caper, sourdough crostini (£12)
- PIG CHEEK** • beetroot, horseradish & black pudding crumb (£9)
- GRILLED GOAT'S CHEESE** • roasted red pepper, walnuts, soda bread (V) (£9)

#### Hand Gaun

- SUNDAY ROAST OF THE DAY** • with all the trimmings (£20, *Sundays only*)
- SEA TROUT** • bulgur wheat, broad beans, pea purée, spring onion, chilli butter (£20)
- PORK MEDALIONS** • mash potato, cider mustard sauce, spring greens (£20, *not available on Sundays*)
- ROASTED TENDER STEM** • butter beans, crispy polenta, dukka, parmesan (£14.50) (V) *Add Chicken (£20)*

#### 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 (£17.50)
- BALLATER BELTER** • beef, haggis, cheese, relish, red onion, lettuce, tomato (£18)
- CAJUN CHILLI CHICKEN** • cajun spiced chicken breast, jalapenos, cheddar cheese, relish, red onion, lettuce, tomato (£17.50)
- VEGGIE BURGER** • tomato chutney, red onion, lettuce, tomato (V) (£14.50)

#### From the Grill

All served with skin on fries + parmesan rocket salad peppercorn sauce

- CHICKEN SUPREME** • skin-on (£20)
- LAMB RUMP** • 8oz (£25)
- SIRLOIN** • 8oz (£32)
- FILLET** • 7oz (£40)

#### Sides

- NEW POTATOES** • £4.50
- MAC N CHEESE** • £6
- BROCCOLI + TOASTED ALMONDS** • £4.50
- SKIN ON CHIPS** • £4.50
- GARLIC BREAD** • £4.50
- SIDE SALAD** • £4.50

#### Puddins

- STICKY TOFFEE SPONGE** • vanilla ice cream, butterscotch sauce (£9)
- CHOCOLATE TRUFFLE CAKE** • honeycomb, hazelnut ice cream (£9)
- ASSORTED ICE CREAM** • vanilla, chocolate, strawberry (£9)
- CHEESE PLATTER** • selection of Strathdon Blue, Isle of Mull cheddar, Brie with Arran oatcakes, tomato + onion chutney (£12)

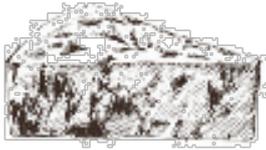
Please note: a discretionary energy levy charge 2.5% and service charge 7.5% will be added.

#### Spikkin doric SPEAKING DORIC

<i>Aye-aye min, fit like?</i>	HELLO, HOW ARE YOU?	<i>Hand 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



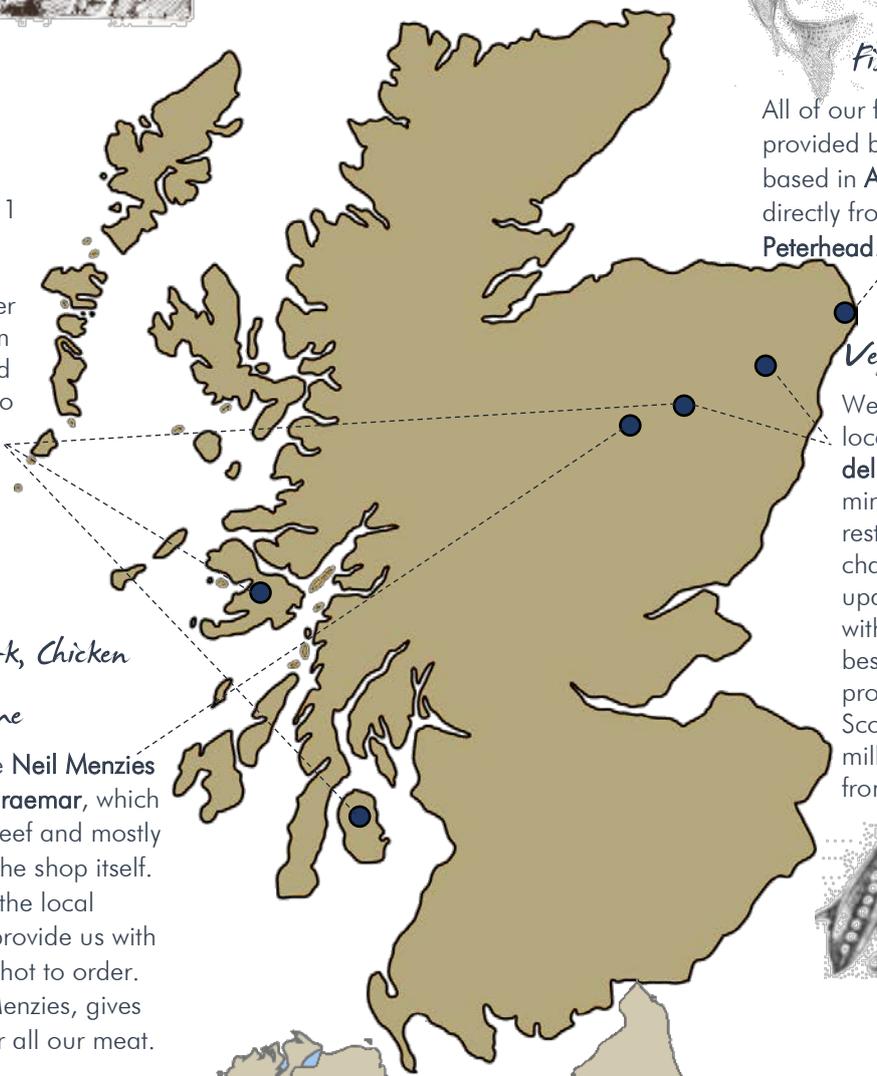
### Cheese

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



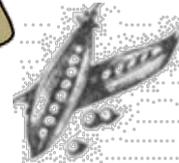
### Fish & Shellfish

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



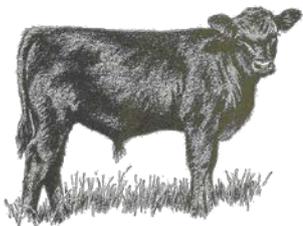
### Vegetables, Herbs & Dairy

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