



CLACHAN GRILL

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

Table D'Hote Menu

Start Wi

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

Haud Gaun

- SEA TROUT** • bulgur wheat, broad beans, pea purée, spring onion, chilli butter
- PORK MEDALIONS** • mash potato, cider mustard sauce, spring greens
- ROASTED TENDER STEM** • butter beans, crispy polenta, dukka, parmesan (V) or Add Chicken

From the Grill

All served with skin on fries + parmesan rocket salad,
peppercorn or chimichurri or red wine jus

CHICKEN SUPREME • skin-on

LAMB RUMP • 8oz
(Add £7.50)

SIRLOIN • 8oz
(Add £9)

FILLET • 7oz
(Add £15)

Sides

NEW POTATOES • £4.50
SKIN ON CHIPS • £4.50

MAC N CHEESE • £6
GARLIC BREAD • £4.50

BROCCOLI + TOASTED ALMONDS • £4.50
SIDE SALAD • £4.50

Puddings

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

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

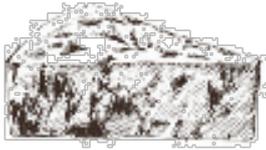
A recht dainer thank ye A GOOD MEAL THANK YOU

Ab 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!

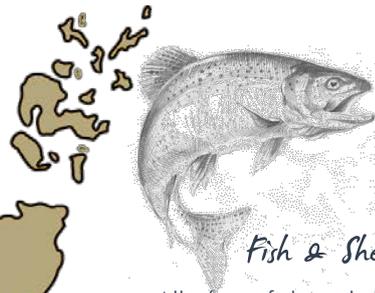
Here at the **Clachan Grill**, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use many Scottish and more importantly local suppliers.

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



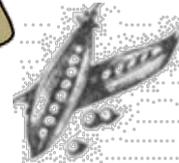
Fish & Shellfish

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



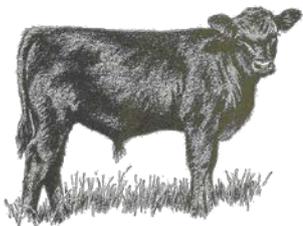
Vegetables, Herbs & Dairy

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