



CLACHAN GRILL

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Lunch + Sunday Menu

Start Wi

CULLEN SKINK • smoked haddock, potato, cream, parsley oil, balmoral bread (£9)

WHIPPED CHICKEN LIVER + TRUFFLE PATE • sourdough, red onion marmalade (£9)

MAC + CHEESE • truffle oil, parmesan (£8.50) or Main served with rocket and garlic + herb slices (£14.50)

GRILLED GOAT'S CHEESE • roasted red pepper, walnuts, balsamic soda bread (V) (£9)

Haad Gaun

SUNDAY ROAST OF THE DAY • with all the trimmings (£20, Sundays only)

HERB CRUSTED COLLEY • lemon garlic baby potatoes, tenderstem broccoli, white wine + thyme sauce (£20)

PORK FILLET • mash potato, kale, cider mustard sauce (£20, not available on Sundays)

ROASTED BUTTERNUT SQUASH RISOTTO • parmesan, dukka, sage, pea shoots (£15.00) (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)

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)

SIRLOIN • 8oz (£32)

FILLET • 7oz (£40)

Sides

LEMON + GARLIC BABY POTATOES • £4.50

BROCCOLI • £4.50

SKIN ON CHIPS • £4.50

GARLIC BREAD • £4.50

SIDE SALAD • £4.50

Puddins

STICKY TOFFEE PUDDING • vanilla ice cream, fudge sauce (£9)

PASSION FRUIT CHEESECAKE • raspberry sorbet (£9)

ASSORTED ICE CREAM • vanilla, chocolate, strawberry (£9)

CHEESE PLATTER • selection of Blue Murder, St Andrus Farmhouse cheddar, Clava 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

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

Haad Gaun KEEP GOING

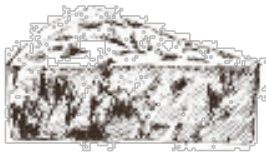
A recht dainer thank ye A GOOD MEAL THANK YOU

Ah 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

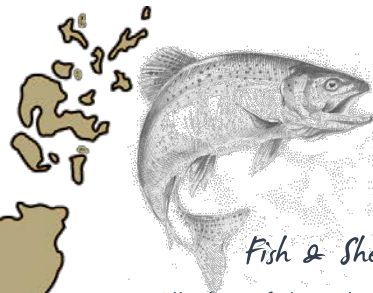
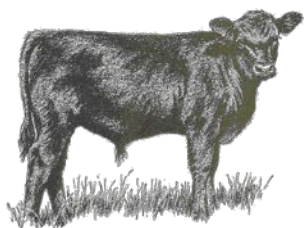


Cheese

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

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.

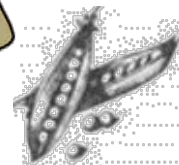


Fish & Shellfish

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**.



CLACHAN GRILL
BALLATER