



CLACHAN GRILL
BALLATER

Sample Sunday Lunch Menu

Start With

- CREAM OF CELERIAC SOUP** • Chives and croutons (V)
- SALAD OF MORANGIE BRIE** • Raisins, rocket and red pepper dressing (V)
- GRILLED STORNAWAY BLACKPUDDING** • Chorizo, white beans and tomato

Hand Gawn

- SLOW COOKED RUMP CAP OF ABERDEEN ANGUS BEEF** • Yorkshire pudding, mealie, roast potatoes, seasonal vegetables and red wine sauce.
- BUTTERNUT SQUASH RAVIOLI** • Pumpkin puree, spiced carrots and trompette mushrooms
- GRILLED MARKET FISH** • Crisp scampi and home smoked mussels, puy lentils, watercress mayonnaise and lobster butter

Puddins

- CLACHAN VANILLA CRÈME BRULEE** • Tea soaked agen prunes
- COUPE OF ICE CREAM AND SORBET** • Fruits and granola
- WARM CHOCOLATE BROWNIE** • Vanilla ice cream, dark chocolate sauce

£22.50 TWO COURSES • £25.00 THREE COURSES

ALL INGREDIENTS ON OUR MENU HAVE BEEN CAREFULLY SOURCED FROM THE BEST PRODUCERS FROM AROUND SCOTLAND AND THE LOCAL AREA. PLEASE SPEAK TO YOUR SERVER REGARDING ANY ALLERGIES OR DIETARY REQUIREMENTS.