

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.

In our opinion Scotland has a wealth of quality produce; from both land and sea, here are a few examples, which feature on our menus

Gins & Whisky

We offer a wide variety of Gins and Whiskies from all over Scotland. From the highlands we have, Dalmore, Bowmore, Macallan and of course the **Royal Lochnagar**, the local whisky to Ballater, distilled a few miles away in **Balmoral**. In and around Edinburgh we have Eden Gin, Edinburgh Gin. Further up the country we have a range from the Strathearn Distillery including an Oaked Highland Gin.

Water

Straight from the Scottish mountains we stock **Deeside Water**, Still and Sparkling, taken from the ancient springs of Pinnach Hill near Ballater. Our supplier is based only a couple of miles from the restaurant outside Ballater.

Craft Beers & Ales

Tennents, one of the biggest beverage suppliers in Scotland supplies us with a selection of Beers, Lagers, Ales and Cider. In our wide range of beers and ales we are proud to supply our most local. Pale Ales, **Macbeth** and **LAF** are brewed just outside Aboyne at the independent award winning **Deeside Brewery** which uses water from the river Dee in the making process.

Cheese

Our cheeses come from all over Scotland, and is often ever changing, again giving our customers the best available selections. Some of our hard cheeses come from just over 1 mile away at the **Cambus o May Cheese co**, with some of our 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**. Our daily market fish also provides our customers with the opportunity to sample the freshest and best fish available to the market on that day.

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.

Flowers

As the national flower of Scotland, it's only fitting to have the finishing touch of a vase of fresh thistles adding to the cosy and Scottish décor of the restaurant. Found in the local **Deeside Deli Shop** in Ballater.

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**