

- WELCOME TO THE -  
**KEILLER BRASSERIE**

- TO -  
**START**

**CHEF'S SOUP OF THE NIGHT - £4.95**  
With Balmoral Bread

**HONEY BAKED GOATS CHEESE (v) - £6.25**  
Served with glazed pear and caramelised walnuts

**TASTE OF SCOTLAND - £7.95**  
Whisky cured Loch Duart salmon fillet, onion marmalade with Drambuie and Arran mustard mayonnaise topped with haggis filo

**MEAT TASTER PLATE - £7.95**  
Terrine of highland game, chicken liver pâté and pheasant lollipop served with blueberry chutney and crisp bread

**PRAWN COCKTAIL - £6.85**  
Avocado pureé, rocket, orange and spring onion salad

**CARROT AND CASHEW PÂTÉ (vg) - £6.25**  
Preserved baby vegetables and toasted flatbread

- TASTY -  
**GRILLS**

All grills are served with plum tomato, green vegetables of the season and a choice of creamed potato, chunky chips, jacket potato or green salad.

**SCOTCH RUMP STEAK 6oz - £14.95**  
**SCOTCH RIB EYE STEAK 8oz - £20.35**  
**SCOTCH SIRLOIN STEAK 8oz - £25.95**

**LAMBS LIVER AND SMOKED BACON - £12.95**  
Caramelised onions

**GRILLED KING PRAWNS - £14.40**  
Garlic butter

**FILLET OF RAINBOW TROUT - £17.00**  
Seasoned with lemon and dill

**LAMB LEG STEAK - £17.50**  
Onion and mint marmalade

**GRILL PLATTER - £18.00**  
4oz Sirloin steak, lamb cutlet, pork sausage, Stornoway black pudding, back bacon with red onion relish

- MAIN -  
**COURSES**

**PAN FRIED HAKE SUPREME - £13.50**  
Resting on steamed vegetable noodles with a carrot and fish cream reduction

**ROAST VENISON HAUNCH - £17.50**  
With celeriac cream and fondant potato served with a pear and cranberry spring roll and cherry brandy jus

**CAIRNGORM CHICKEN - £13.75**  
Root vegetable clapshot, crisp pancetta with a Drambuie and wholegrain mustard sauce

**BUTTERNUT AND WILD MUSHROOM LASAGNE (v) - £12.50** Served with sage cream and garlic breads

**LOCH DUART SALMON FILLET - £16.20**  
Medley of vegetables, new potato and a béarnaise sauce

**MULL OF KINTYRE CHEESE AND BRAISED LEEK FILO TART (v) - £13.50**  
With plum tomato relish and spiced potato wedges

- CRAIGENDARROCH -  
**FAVOURITES**

**CRAIGENDARROCH STEAK BURGER - £10.80**  
Slow cooked tomato relish on a sesame bun served with thin American fries  
Add cheese £1.00 Add bacon £1.00

**CRISPY BATTERED NORTH SEA HADDOCK - £12.00**  
Hand cut chunky chips with our own tartare sauce

**HIGHLAND CAESAR SALAD - £11.25**  
Freshly shaved parmesan reggiano shavings with anchovies and garlic croutons  
Add grilled chicken £2.00 Add grilled prawns £2.00

**MARGARITA PIZZA (v) - £12.00**  
Add pepperoni £1.00 Add goats cheese and basil £2.00

**SAUCES & SIDES**

- All £2.95 -

**SAUCES**

Peppercorn, Drambuie and wholegrain mustard,  
Blue cheese, Red wine and redcurrant

**SIDES**

Fat or thin chips / Jacket, new or creamed potatoes /  
Fine beans with crispy onion / Tomato and feta salad /  
Broccoli with hollandaise

- DELICIOUS -

## DESSERTS

**TEXTURE OF COFFEE - £5.95**

**RICH DARK CHOCOLATE  
BELGIAN CAKE (v) - £5.95**

With our own chocolate meringue and  
raspberry yogurt sorbet

**HEATHER HONEY**

**PANNA COTTA - £5.95**

Raspberry compote, whisky fudge crumbs with  
Drambuie and handmade raspberry ripple ice  
cream

**ICED LEMON AND HONEY COMB  
PARFAIT - £5.95**

With lime macarons and vanilla cheese

**LIME AND RASPBERRY  
BAKED ALASKA - £5.95**



- OUR -

## HISTORY

THE RESTAURANT AND LOUNGE AT  
CRAIGENDARROCH HAVE BEEN NAMED  
AFTER **THE KEILLER FAMILY**, WHO BUILT  
THE ORIGINAL HOUSE HERE IN 1891.

The Keillers from Dundee famously grew their  
wealth from creating a chip marmalade business  
known as James Keiller and Sons which enjoyed  
unprecedented success and booming international  
trade. They became the first to export their  
product around the world, particularly to the British  
Empire, and used some of that wealth to build a  
holiday retreat here on the 'Hill of the Oaks' known  
in Gaelic as Craigendarroch.

The house was built as a grand residence and  
construction materials were of the finest quality.  
Instead of using the local granite, Keiller hired  
architects from Dundee who brought in red  
sandstone, transported by rail from the Pentland  
Hills near Edinburgh to Ballater station, and the  
stone had to be hauled up the hillside on carts.

Craigendarroch, which is now a holiday retreat for  
guests from all over the world, welcomes you to  
**The Keiller Brasserie and Lounge.**

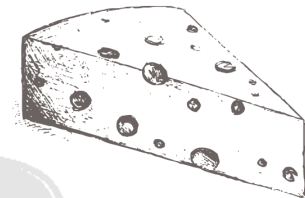
(v) Vegetarian (vg) Vegan. For those with special dietary requirements or  
allergies who may wish to know about the food ingredients used, please  
ask a member of staff.

- THE CHEESE -

## BOARD

Choose any 3 of your favourites from our list in-  
cluding some from the Cambus O' May producers  
served with apple, grape chutney and locally  
made biscuits.

£8.95



**AULD LOCHNAGAR CHEDDAR**

Fresh, nutty and slightly savoury

**CAMBUS O' MAY**

Strong dairy and rustic mountain flavours  
with a uniquely creamy texture

**CLAVA**

Rich, creamy and nutty Brie style, with a  
bloomy white rind

**STRATHDON BLUE**

Soft yieldy texture with milky and savoury  
flavours; sometimes quite salty which is  
alleviated by the blue

**AULD REEKIE**

Lightly smoked with a delicate whisky and  
wood finish