

- 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 crispbreads

- 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

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

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

PASSION FRUIT 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.**

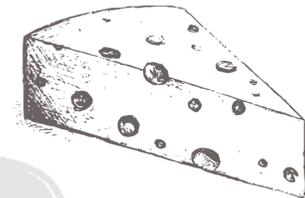
(v) Vegetarian (vg) Vegan. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.

- THE CHEESE -

BOARD

Choose any 3 of your favourites from our list including 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