



# Keiller Brasserie

## STEAK NIGHT MENU

### STARTERS

Soup of the evening £6.00  
Served with Balmoral bread

Battered King Prawns £9.25  
Served with garlic mayonnaise

Chicken Liver Pate £8.00  
Served with apple and ginger relish and  
oatcakes

Mixed Grain Salad (vg) £6.50  
Served with red quinoa and farro, tossed in a  
tahini dressing, finished with spring greens  
and toasted seeds

Indian Spiced Beetroot Falafels (vg) £7.00  
Served with rocket, tomato, mango and  
toasted flatbread

Garlic Bread (v) £5.95

### HOT OF THE GRILL

All grills are served with a choice of potato, side  
dish and a sauce

Sirloin steak (8oz) £32.50

Ribeye steak (8oz) £29.50

Chateaubriand (16oz) £78.00 (made for sharing)

Fillet steak (8oz) £40.00

Sea trout fillet with béarnaise sauce £17.95

Surf and turf £7.50  
Add grilled prawns coated in garlic butter to any  
steak

Pan fried cauliflower steak (vg) £15.25  
Served with salsa Verdi and toasted almonds

Potato	
Jacket with sour cream	Chunky chips
Thin American fries	New potato

### SIDE DISH

Medley of vegetables (baby corn, and fine  
beans)  
Salad tossed with honey mustard dressing

### SAUCES

Peppercorn	Blue cheese (v)
Red wine jus	Chimichurri (vg)
Drambuie and wholegrain mustard	
Béarnaise	

### MAIN COURSES

Battered north sea haddock £16.95  
Served with chunky chips, peas and our own  
tartare sauce

Linguini pasta provencale (v) £13.25  
Served with green onion, courgette and basil

Highland Caesar salad £12.50  
Parmesan shavings, anchovies and garlic  
croutons

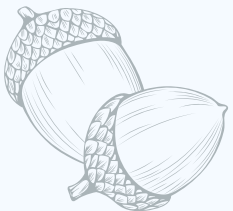
Add extra toppings  
Grilled goat cheese & caramelised walnuts  
£2.50  
Grilled chicken breast £5.95

Craigendarroch burger £17.65  
Steak burger on a brioche bun, topped with  
mature cheddar and bacon, served with thin  
American fries and tomato salsa

Plant based burger (vg) £14.95  
Served with tomato salsa, flat cap mushroom  
and served with thin American fries

(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 our staff for more information.





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## STEAK NIGHT MENU

### DESSERT

Affogato £7.50

With whisky ice cream, espresso coffee, hazelnut and white chocolate cookie

Fresh strawberry Pavlova £7.50

With strawberry crème fraiche and raspberry and yogurt sorbet

Toffee filled churros £7.25

With chocolate ganache and vanilla ice cream

Bitter chocolate brownie (v) £7.25

With dark chocolate sauce and vanilla ice cream

Local cheese board £12.00

Strathdon blue, Auld Lochnagar, Clava with oat cakes, biscuits and chutney

Ice cream & sorbet selection (2 scoops) £6.00

Sorbet            Raspberry | Mango  
Ice cream        Vanilla | Chocolate | Strawberry

### PERFECT PAIRINGS

LIQUEUR COFFEE (25ml)            £7.95

Gaelic coffee - Famous Grouse Whisky

Irish coffee - Jameson's whisky

Baileys coffee

Italian coffee - Amaretto

French coffee - Brandy Martell VS cognac

Mexican coffee - Jose Cuervo Gold tequila

Calypso coffee - Tia Maria

DESSERT WINE (37.5cl bottle)

Torreon De Paredes Sweet Raquel, Valle De Rengo, Chile £28.90

A sweetly refined late harvest

Gewurtztraminer with a fresh finish; showing candied orange and honey notes

COGNAC (25ml)

Martell VS, France 40%            £4.50

Martell VSOP, France 40%        £5.25

PORT & SHERRY (50ml)

Kopke Fine Tawny Port, Portugal    £5.70

Kopke Late Bottle Vintage Port (2016), Portugal        £5.90

Tio Pepe Sherry                            £4.10

Croft Original Sherry                    £3.90

Bristol Cream Sherry                    £3.60

LIQUEURS

Haroosh, Scotland (50ml)    £9.10

A small batch whisky, honey and bramble liqueur distilled in the heart of Royal Deeside.

Baileys (50ml)                            £5.30

Cointreau (25ml)                        £4.00

Drambuie (25ml)                        £4.00

Glayva (25ml)                            £4.00

Tia Maria (25ml)                        £4.00

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