

- WELCOME TO THE -  
**KEILLER BRASSERIE**

- TO -  
**START**

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

**SMOOTH GOATS CHEESE PATÉ (v) - £6.25**  
Served with red pepper relish and toasted brioche

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

**SEA REARED AND SMOKED TROUT TERRINE (gf) - £6.85**  
With sweet pea pureé, quails egg and cucumber relish

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

**ASPARAGUS & RICOTTA (n)(v)(gf) - £6.85**  
Warn asparagus spears and baked ricotta, served with our own made lemon pesto and watercress salad

- CRAIGENDARROCH -  
**FAVOURITES**

**CRAIGENDARROCH STEAK BURGER - £10.80**  
Slow cooked tomato relish and 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

- 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 (gf) - £14.40**  
Garlic butter

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

**LAMB LEG STEAK (gf) - £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 SEA BASS FILLET - £13.50**  
Resting on lemon and garlic tri coloured cous cous, sun dried tomato and salsa Verdi

**LENTIL, HERB AND CITRUS BON BONS (v) - £12.50**  
On a linguini pasta with our own tomato sauce, peppers, chilli and crumbled goats cheese

**CAIRNGORM CHICKEN (gf) - £13.50**  
Breast of chicken with peas a la francaise, crisp pancetta with Drambuie and mustard cream sauce

**STICKY PORK LOIN STEAK - £13.50**  
Ginger bok choi and rice noodles, sweet potato pureé and glazed apple

**BBQ SPICED HALLOUMI (v) - £13.50**  
Sliced onto a tomato, cucumber and rocket salad with a lemon and garlic dressing

**SUPREME OF SEA REARED TROUT\* - £15.55**  
Seasonal greens, new potatoes and béarnaise sauce

**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

### ICED ESPRESSO PARFAIT

(v)(gf)(n) - £5.95

Coffee praline and caramel sauce

### RICH DARK CHOCOLATE

BELGIAN CAKE (v)(gf) - £5.95

With our own chocolate meringue and raspberry yogurt sorbet

### KEILLER PASSION FRUIT AND WHITE CHOCOLATE PANNA COTTA\* - £5.95

Handmade blueberry sorbet, blueberry compot and orange wafer

### MARIE DES BOIS STRAWBERRY BOVARIOS - £5.95

Elderflower jelly and handmade strawberry ice cream

### LIME AND RASPBERRY

BAKED ALASKA (gf) - £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.**

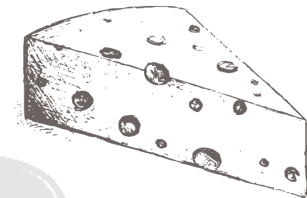
(v) Vegetarian, (vg) Vegan, (n) Contains Nuts, (gf) Gluten Free.  
● Contains Shellfish. **\*Dishes can be adapted to accommodate your Gluten Free requirements. Please ask when you place your order.** For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the restaurant supervisor/manager. All dishes are prepared in kitchens where nuts are in use and as a result may contain nut traces. \*\* Unpasteurized cheese

- 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