

## THE BALMORAL ARMS

1852 marks the year that Balmoral Castle was purchased by Prince Albert for Queen Victoria, having fallen in love with the estate many years before. The castle has been the Scottish home to the Royal Family ever since.

1852 also marks the year that an architect by the name of William Smith from Aberdeen was summoned to the castle to begin the process of designing a new Castle. The existing Castle was seen as too small for the large family of Victoria and Albert and so, a new site was chosen for the construction of a new building – the Castle that we see today.

The first foundation of the current Balmoral Castle was laid by Queen Victoria a year later (you can see this when you visit, on the foot of the wall, adjacent to the west face of the entrance). When the new Castle was completed in 1856, the old building was demolished. You can still see where the previous castle was thanks to a commemorative stone which marks where the front door was, it can be found on the front lawn close by the path. Balmoral Estates has been passed down within the Royal Family ever since and has been a favourite home to the family since 1852.

Our dishes in 1852 showcase the true taste of Royal Deeside. Alongside award-winning Gilmour Butchers, we showcase beef and game from the local butcher in Ballater – H. M. Sheridan, who were granted Royal Warrant of Her Majesty in 1987 and are located just around the corner from the Balmoral Arms. Seafood comes fresh from the North Sea and into the fishing ports of Aberdeen. Other local suppliers include Mackies Ice Cream and Cambus O'May Cheese.

Welcome

# Eighteen

FIFTY TWO

## Whilst you decide

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<b>Spiced Nuts</b>	4
<b>Gordal olives</b>	5
<b>Balmoral Bread</b> Salted butter	4
<b>Sharing Board of Scottish Charcuterie and pickles</b>	20

## To start

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<b>Soup of the Day</b> (v, ve, gf) Homemade bread, salted butter	6
<b>Scottish Smoked Salmon</b> (gf) Crowdie and Soda Bread	10
<b>Ham Hock Terrine</b> Crisp bread and dill pickles	9
<b>Charled Macleod Stornaway Black Pudding</b> Pork Scotch egg, brown sauce	8
<b>Half Pint of Prawns</b> (gf) Lemon and garlic mayo	12
<b>Haggis, Neeps &amp; Tatties</b> (v) Whisky sauce	9
<b>Braised Chicory, Candied Walnuts and Blue Cheese Salad</b> (v)	9

(gf – gluten free / gfa – gluten free available / v - vegetarian / ve – vegan / vea - vegan available)

**BEFORE ORDERING, PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.**

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.

## Mains

<b>Eggs Arnold Bennett</b>	17
Peterhead smoked haddock and cheddar omelette, side salad, crème fraîche	
<b>Balmoral Aberdeen Angus Burger</b>	17
Cambus O'May cheddar, dill pickles and thick cut chips	
<b>Moving Mountains Plant-Based Burger (ve)</b>	16
Smoked Applewood, dill pickles and thick-cut chips or salad	
<b>Grilled Salmon Fillet</b>	18
Hollandaise & roe sauce, crushed chive & parsley buttered potatoes and seasonal greens	
<b>Signature Venison Pie</b>	18
Broccoli, mash and gravy	
<b>Roasted Lamb Rump (served pink)</b>	24
Seasonal greens, crushed new potatoes, mint and herb sauce	
<b>Spiced Chickpea and Lentil Salad (v, vea, gf)</b>	16
Roasted peppers and feta	
Add grilled salmon	+10

## Grills

Our beef is supplied by the award-winning John Gilmour Butchers in East Lothian and is dry aged for a minimum of 35 days in a Himalayan salt chamber.

<b>Corn Fed Butterflied Chicken Breast</b>	14
Lemon, garlic and herb marinade	
<b>6oz Flat Iron (gf)</b>	22
<b>10oz Ribeye (gf)</b>	32
<b>8oz Fillet (gf)</b>	40
<b>16oz T-bone (gf)</b>	45

All our steaks come with thick-cut chips, a half-grilled tomato, dressed leaves and a sauce of your choice. Sides can be chosen from the selection below.

<b>Additional Sauces</b>	2	<b>Sides</b>	3.5
Peppercorn (gf)		Thick cut chips	
Béarnaise		Creamed spinach	
Café de Paris		Beer battered onion rings	
Beef Gravy		Mash	
		Macaroni cheese (vea)	
		Buttered new potatoes	
		Side salad	

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## Puddings & Cheese

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<b>Dark chocolate mousse and honeycomb ice cream</b>	<b>8</b>
<b>Bread and butter pudding, Drambuie custard</b>	<b>8</b>
<b>Tunnocks Teacake ice cream sundae</b>	<b>8</b>
<b>Lemon posset, shortbread</b>	<b>7</b>
<b>Selection of Mackies Ice Cream, three scoops</b> Traditional, chocolate, raspberry ripple, Scottish tablet, Dairy free option available.	<b>6</b>
<b>Taste of Scottish cheeses (gfa)</b> Strathdon Blue, Cambus O'May Cheddar, Clava Brie, Auld Reekie, Served with oat cakes and homemade chutney.	<b>12</b>

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