

The Ghillies Bar

<i>Celebrating Tradition</i>	Small Plates & For Sharing	
<p>One person who knows the ever-changing landscape of the hills, how the river bed lies through the months and where the wildlife is, better than most, is the ghillie. Roughly translating from Gaelic as an attendant, someone who looked after their employer and/or guests, today's ghillie manages the wilderness and guides guests through it responsibly.</p> <p>Traditionally Highland chiefs would use ghillies to guide them through the landscape, do the heavy lifting, point out the best hunting spots and know the weather conditions. As time moved on and as many estates came under private ownership rather than the clans, the Highlands become a popular holiday destination, fuelled by Sir Walter Scott's stories and Queen Victoria's love of the country. As people travelled north seeking adventure, ghillies were in demand due to their knowledge of the landscape.</p>	<p>GORDAL OLIVES IN CITRUS MARINADE (gf, v, ve) 4</p> <p>BREADBOARD 4.5 With homemade honey bread, pumpkin seed bread, whipped butter, rock salt</p> <p>WHOLE BAKED CAMEMBERT WITH HONEY BREAD (gf, v) 9/12 Individual or to share</p> <p>PORK & BLACK PUDDING SCOTCH EGG & HOMEMADE SPICED APPLE CHUTNEY 8</p> <p>SALMON HOME-CURED IN PINWOOD CONSERVATION GIN (gf) 9</p> <p>CHARCUTERIE & PICKLES (gf) 9</p> <p>HAGGIS CROQUETS (vegetarian haggis available) 5</p> <p>SLOW-COOKED GAME HOT POT & HONEY BREAD (gfa) 8</p> <p>HOMEMADE SAUSAGE ROLL WITH MUSTARD 5</p>	
<i>Royal Appointment</i>	Classic Favourites	
<p>One of the most famous ghillies is John Brown, a ghillie to Prince Albert when visiting Balmoral.</p> <p>After Albert's death, Brown became a constant figure with Queen Victoria and was a confidant to the monarch for over 20 years.</p> <p>Ghillies Bar is a nod to the tradition of this role and the important part they play today in wildlife management, countryside maintenance and eco-tourism.</p>		<p>SIGNATURE PIE OF THE DAY 17 Served with seasonal vegetables & chive mash</p> <p>ROYAL FISH FINGER SANDWICH 14 Homemade tartar sauce, thick-cut chips</p> <p>SEASONAL GARDEN SALAD (gf, v, ve) 8 Add halloumi £6 Add grilled salmon £10</p> <p>ABERDEEN ANGUS BEEF BURGER 16</p> <p>BALMORAL CHICKEN BURGER 16</p> <p>DEESIDE VEGAN BURGER (v, ve) 12 All our burgers are served with lettuce, beef tomato, red onion, burger sauce and hand-cut chips. Add extra toppings. Choose from black pudding, bacon, blue cheese or cheddar cheese £1.50 each.</p>
<i>Taste of Royal Deeside</i>	Grills	
<p>Our dishes in Ghillies Bar 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 have held a Royal Warrant since 1987 and are located just around the corner from the Balmoral Arms.</p> <p>Seafood comes fresh from the North Sea and into the fishing ports of Aberdeen. While extra flavours are added with Pinewood Conservation Gin, distilled with botanicals foraged from the wild heart of the Cairngorms.</p>	<p>BUTTERFLIED CHICKEN BREAST, LEMON & HERB MARINADE (gf) 15</p> <p>8OZ FLAT IRON (gf) 23.5</p> <p>8OZ RIBEYE (gf) 29.5</p> <p>8OZ FILLET (gf) 33.5</p> <p>All grills come with half a grilled garlic tomato, hand-cut chips and your choice of sauce. Choose from bone marrow gravy; peppercorn; garlic, lemon & herb (Chimichurri style), and blue cheese.</p>	
	<h3>Gourmet Flatbreads</h3>	
	<p>VENISON SALAMI 10</p> <p>BRIE & BEETROOT (v) 9</p> <p>HAGGIS & CARMELISED ONION 10</p> <p>TOMATO & PARMESAN, BASIL (v) 9</p>	
	<h3>Soup & Sandwich (Served until 5pm only)</h3>	
	<p>SOUP OF THE DAY 6.5 Homemade bread, whipped butter</p> <p>Open sandwiches on sourdough, served with dressed leaves. Gluten free bread available.</p> <p>ROAST BEEF & HORSERADISH 9</p> <p>SMOKED SALMON & DILL CREAM 9</p> <p>CORONATION CHICKEN 8</p> <p>CAMBUS O'MAY CHEDDAR, HOMEMADE CHUTNEY 8</p> <p>ROAST BEETROOT & HUMMUS (v, ve) 7.5</p>	

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

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.