

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, at 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 stood, thanks to a commemorative stone marking where the front door was. It can be found on the front lawn, close to the path.

Balmoral Estate 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 a Royal Warrant by 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 Mackie's Ice Cream and Cambus O'May Cheese.

Welcome

Eighteen

FIFTY TWO

To start

Soup of the Day (G, Mi, GFA, MFA, Ce) Balmoral bread, salted butter	8
Scottish Smoked Salmon (F, G, GFA) Herb bruschetta, pickled cucumber ribbons, caviar, sea herb	17
Feta and Avo (Mi, N, G, Mu, GFA, MuFA, MiFA) Avocado, feta, red onion, walnuts, micro coriander, lime, sourdough toast, honey mustard dressing	10
Chicken and Bacon Wedge Caesar (G, GFA, Mi, F, E) Grilled chicken breast & smoked bacon, cos lettuce wedges, parmesan shavings, crunchy croutons, creamy garlic anchovy dressing	11
Mini Wark Farm Lamb and Prune Pies (G, Mi, E) Gravy, pickled red cabbage, garden greens salad	12

Allergens: Ce - Celery; Cr - Crustaceans; E- Eggs; F - Fish; G - Gluten; GFA - Gluten Free Available
 Lu - Lupin; Mi - Milk; MiFA - Milk Free Available Mo -- Molluscs; Mu - Mustard; MuFA - Mustard Free Available
 N - Nuts, Se - Sesame Seeds; So - Soya; Sd - Sulphur Dioxide V - Vegetarian; VA - Vegetarian Available; Vg - Vegan; VgA - 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.

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

Pan Grilled Seabass (F)	22
Curried lentils, fine beans, crispy potato and mango chutney	
Oven Roasted Pork Belly (Mu, Mi, G, MuFA, GFA)	23
Mustard mash, cider jus, seasonal greens	
Slow Braised Feather Blade Beef Steak (Mi, G, GFA)	25
Creamy pomme purée potatoes, steamed green vegetables, ale gravy	
Mushroom Truffle Risotto (Mi, V, MiFA)	18
Truffled mushrooms, parmesan cheese, chives and petite herb salad	
Venison Loin (Mi)	31
Potato fondant, carrot purée, haggis, neeps, brambles and berry jus	
Beef Burger (G, GFA, Mi, MiFA, VgA, E)	21
Toasted brioche bun, homemade burger sauce, crisp lettuce, melted cheddar cheese, onion rings, pickle, tomato, thick cut chips, coleslaw	

Sides

Crispy Fries	4.50
Creamy Potato Mash (Mi)	4.50
Parmesan and Truffle Fries (Mi)	5.50
Crisp Garden Salad (Mu, MuFA)	4.50
Creamed Spinach (Mi)	4.50

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Puddings & Cheese

Chocolate and Orange Tart (So, Vg, GF) Rich dark chocolate tart, vanilla ice cream	9
Warm Malva Pudding <i>(Please ask your waiter for flavour of the day)</i> (G, Mi, E) Ice cream, homemade butterscotch sauce	9
Scottish Cheese Plate <i>(Serves 2)</i> (G, Mi, GFA) Clava Brie, Cambus O'May Cheddar, Arran Balmoral, and Blue Murder Served with grapes, biscuits, onion chutney	18
Tablet Cheesecake (G, Mi, So, N, E) Mixed berry compôte, fudge crumb	9

Wash it down with

Glass of Port	14
Ola Dubh Barrel Aged Stout 8% (330ml bottle) Ideal for sharing between two or four	7.25

Pudding Wine

	Bottle	75ml
Kalian Bernasse 2022, Monbazilla, France, 375ml Candied grapefruit marmalade, lovely balance of acidity, juicy	35	9
Lions de Suidraut Sauternes, France, 375ml White chocolate, apricot, honey, candied lemon peel, super classy!	42	10
Smith Woodhouse 10Yr Old Tawny, Portugal Prunes, chocolate raisin, spice cassis, deep and super silky	64	14

Coffees & Teas

Coffees	
Americano / Cappuccino / Flat White / Latte / Mocha	4.50
Espresso / Macchiato	4
Scotch Coffee with Famous Grouse	9

Teas	
Earl Grey / English Breakfast / Decaffeinated / Green / Peppermint / Lemon & Ginger and Red Berry	4

All served with Scottish Tablet

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