



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

Smokehouse Nuts	4
Marinated Gordal olives (v, ve, gf)	5
Balmoral Bread (v) Salted butter	4

To start

Soup of the Day (v, gf) Balmoral bread, salted butter	6
Scottish Smoked Salmon (gfa) Crisp bread, cucumber salad, lemon, crowdie	11
Pheasant Cock 'O Leekie Terrine Crisp herb bruschetta, prune chutney, crispy leeks, rocket salad	10
Scotch Egg Pickled red onion, homemade brown sauce, fresh figs and watercress and celery salad	9
Caesar Salad (gfa) Lettuce wedge, parmesan shavings, white anchovies and anchovy Caesar dressing ADD GRILLED CHICKEN BREAST +6 ADD SMOKED SALMON +7.50	9/12
Roasted Butternut, Tomato and Feta Salad (v, vea) Pickled red onion, peppery rocket, toasted pumpkin seeds, honey mustard dressing	8

(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

Pan Seared Duck Breast (gf)	24
Crushed new potatoes with spring onion and chives, crisp duck leg croquette, seasonal greens, seasonal berry glaze	
Pan Seared Scottish Salmon (gf)	19
Buttered new potatoes, buttery asparagus, beetroot hollandaise, pea shoots	
Sheridan's Beef Burger (vea)	18
Toasted brioche bun, homemade burger sauce, crisp lettuce, melted cheddar cheese, onion rings, thick cut chips, coleslaw	
Oven Roasted Pork Belly	18
Mustard mash, cider jus, seasonal greens	
Homemade, 8-Hour Braised, Shortcrust, Venison Pie	20
Creamy mash, tenderstem broccoli, rich gravy	
Red Lentil and Butternut Squash Dahl (v)	12
Cucumber raita, tomato & red onion salad, poppadom	

Grill

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.

10oz Ribeye (gf)	34
Served with thick cut chips, charred baby onion, peppercorn sauce and dressed leaves.	

Sides

Thick cut chips (v)	4
Seasonal greens (vea, gf)	4
Onion rings	4
Creamed spinach	4
Side salad (vea, gf)	4

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Puddings & Cheese

Warm Malva Pudding (v) Vanilla ice cream, homemade butterscotch sauce	8
Scottish Raspberry and Shortbread Eton Mess (v) Meringue pieces, clotted cream, fresh mint	8
Scottish Ice Cream (v) Creamy Tablet / Clotted Cream / Marmalade / topped with seasonal berries	7
Scottish Cheese Plate (v) Clava Brie, Cambus O'May Cheddar, Arran Balmoral, and Blue Murder Served with grapes, biscuits, onion chutney	12.50
Trio of Petit Fours (v) Caramel Choux Craquelin, Lemon Meringue, Opera Gateau	9
From the award winning Braemar Chocolate Shop (v) Choose 2 or 4 from: Toast & Marmalade Truffle, Vodka Espresso Praline, Caithness Rum & Raisin Truffle, Passionfruit & Heather Honey Parline	4.50/9

Wash it down with

Glass of Port	13
Ola Dubh Barrel Aged Stout 8% (330ml bottle) Ideal for sharing between two or four	6.50

Pudding Wine

	Bottle	75ml
Rivesaltes "Ambre" Domaine Fontanel, Chile Candied grapefruit marmalade, lovely balance of acidity, juicy	50	8
Lions de Suidraut Sauternes, 375ml, France White chocolate, apricot, honey, candied lemon peel, Super classy!	37	9
Smith Woodhouse 10Yr Old Tawny, Portugal Prunes, chocolate raisin, spice cassis, deep and super silky	55	13

Coffees & Teas

Coffees	
Americano, Cappuccino, Flat White, Latte, Mocha	4
Espresso, Macchiato	3.50
Scotch Coffee with Famous Grouse	8
Teas	
Earl Grey, English Breakfast, Decaffeinated, Green, Peppermint, Lemon & Ginger and Red Berry	3.50

All served with Scottish Tablet

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