



The Ghillies Bar

Serving from 12 noon – 2.30pm and early suppers from 5pm until 6pm. Last table 6pm.

<h2>Celebrating Tradition</h2>	<h2>Whilst You Decide</h2>	
<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>SMOKEHOUSE NUTS (v, ve) 4</p> <p>BALMORAL BREAD & SALTED BUTTER (v) 4</p> <p>MARINATED GORDAL OLIVES (v, ve, gf) 5</p>	
	<h2>Small Plates & Light Lunches</h2>	
<h2>Royal Appointment</h2> <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>SOUP OF THE DAY (v, gfa) 6 Balmoral bread, salted butter</p> <p>SCOTCH EGG 9 Pickled red onion, homemade brown sauce, fresh figs and watercress and celery salad</p> <p>CEASAR SALAD (gfa) 9/12 Lettuce wedge, parmesan shavings, white anchovies and anchovy Caesar dressing ADD GRILLED CHICKEN BREAST +6 ADD SMOKED SALMON +7.50</p>	
<h2>Taste of Royal Deeside</h2>	<h2>Boards</h2>	
<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>SNACKING BOARD Ideal for sharing over drinks (v) 18 Olives, vegetarian haggis bon bons, nuts, side of goat's cheese, fig and walnut tapenade</p> <p>GHILLIES BOARD Ideal for sharing over drinks or as a light lunch/supper (v) 18 Black pudding & chorizo sausage roll, Scottish cheeses, Balmoral bread, salted butter, dressed salad, chutney & pickles</p>	
<p>Seafood comes fresh from the North Sea and into the fishing ports of Aberdeen.</p>	<h2>Main Courses</h2>	
	<p>HOMEMADE, 8-HOUR BRAISED, GAME "COTTAGE" PIE 20 Creamy mash, tenderstem broccoli, rich gravy</p> <p>BEER BATTERED HADDOCK 17 Homemade tartar sauce, thick cut chips</p> <p>SHERIDAN'S BEEF BURGER 18 Toasted brioche bun, homemade burger sauce, crisp lettuce, melted cheddar cheese, onion rings, thick cut chips and coleslaw. Please ask the waiting team for our vegetarian alternative.</p> <p>ROASTED BUTTERNUT, TOMATO AND FETA SALAD (v, vea) 12 Pickled red onion, peppery rocket, toasted pumpkin seeds, honey mustard dressing</p>	
	<h2>Open Sandwiches</h2>	
	<p>Our sandwiches are made with thick cut brown or white Bloomer and come with dressed leaves and Taste of Game crisps</p> <p>BEEF AND HORSERADISH (gfa) 10 SMOKED SALMON AND CREAM CHEESE (gfa) 10 BALMORAL CHICKEN 12 SCOTTISH CHEDDAR & RED ONION CHUTNEY (v, gfa) 8</p> <p>ADD A MUG OF SOUP +4 ADD THICK-CUT CHIPS +4</p>	
	<h2>Coffees, Teas & Hot Drinks</h2>	
	<p>COFFEES 4 Americano, Cappuccino, Flat White, Latte, Mocha Espresso, Macchiato 3.50 Scotch Coffee with Famous Grouse 8</p> <p>TEAS 3.50 Earl Grey, English Breakfast, Decaffeinated, Green, Peppermint, Lemon & Ginger and Red Berry</p> <p>HOT CHOCOLATE 4 Hot chocolate, whipped cream Hot chocolate, Dark Matter Spiced Rum, whipped cream 8</p>	
	<h2>Puddings</h2>	
	<p>FROM OUR CHALK BOARD</p> <p>HOME BAKED SCONES 6.50 Raspberry jam, clotted cream</p>	

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