

AVAILABLE EVERY WEDNESDAY IN
THE KEILLER BRASSERIE

STEAK NIGHT

SERVING FROM
6.00PM - 9.00PM LAST ORDERS

- TO -

START

SWEET CORN CHOWDER

(v) vegan adaptable, please ask your server - £4.95
With baked corn chips and cheddar cheese

PRAWN COCKTAIL - £6.85

Avocado purée, rocket, orange and spring onion salad

CRAB CROQUETTAS - £6.25

With saffron and garlic mayonnaise and a summer salad with a herb dressing

HIGHLAND BEEF PASTRAMI - £6.85

Apricot purée, garlic cheese biscuits and a red currant dressing

ROAST FLAT MUSHROOM

BENEDICT (v) - £6.25

Served with mushroom pesto, poached hens egg finished with hollandaise sauce and Kintyre shavings

OUR OWN MADE

VEGETABLE SPRING ROLL (v) - £5.95

Filled with fried vegetables, spinach and mature cheddar cheese served with a ranch dressing

- HOT OFF THE -

GRILL

All our steaks are Scottish in origin and served with sautéed mushroom and cherry tomato, garden peas or a tossed salad.

Also includes your choice of jacket or creamed potato, chunky chips or thin American fries.

SIRLOIN STEAK (8oz) - £25.95 or (12oz) - £38.00

FILLET STEAK (8oz) - £29.50

RIB EYE STEAK (8oz) - £20.35

D RUMP (6oz) - £14.95 or (12oz) - £29.00

CHATEAUBRIAND (16oz, made for sharing) - £58.00

SURF AND TURF, ANY STEAK

Add King prawns, coated in garlic butter £5.50

LAMB LEG STEAK (gf) - £17.50

Onion and mint marmalade

KING PRAWNS - £14.40

Infused with garlic, chilli and ginger and served with crispy pancetta

LOCH DUART SALMON FILLET - £15.55

With lemon pesto

- MAIN -

COURSES

FRESH TAGLIATELLE PASTA (v) - £9.95

Slow cooked tomato sauce, marinated black olives with chilli, bell pepper and crumbled goats cheese
Add grilled chicken £2.00

CAIRNGORM CHICKEN - £13.75

Root vegetable clapshot, crisp pancetta with a Drambuie and wholegrain mustard sauce

CRISPY BATTERED

NORTH SEA HADDOCK - £12.00

Hand cut chunky chips with our own tartare sauce

STEAK NIGHT BURGER - £10.80

With slow cooked tomato relish topped with crispy bacon and cheddar cheese

HIGHLAND CEASAR SALAD - £11.25

Freshly shaved parmesan reggiano shavings with anchovies and garlic croutons

Add grilled chicken £2.00

Add grilled prawns £2.00

SAUCES - All £2.95

Peppercorn, Drambuie and Wholegrain Mustard, Blue Cheese, Béarnaise, Red Wine and Redcurrant

- DELICIOUS -
DESSERTS

RICH DARK CHOCOLATE BELGIAN CAKE (v) - £5.95

With our own chocolate meringue and raspberry yogurt sorbet

HEATHER HONEY PANNA COTTA - £5.95

Raspberry compote, whisky fudge crumbs with Drambuie and raspberry ripple handmade ice cream

DRUNKEN 3 SCOOP

HANDMADE ICE CREAM (v) - £5.95

Mint chocolate chip with Bailey's, Drambuie and raspberry ripple, rum and raisin

SALTED CARAMEL CHOCOLATE FONDUE (v) - £5.95

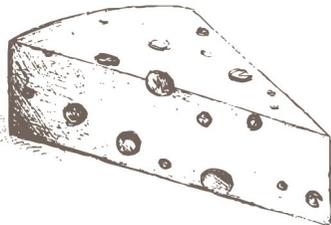
Served with banana spring roll, brown sugar doughnut and pineapple

ICED LEMON AND HONEYCOMB PARFAIT (v) - £5.95

With a warm plum and hazelnut bakewell, lime curd

THE CHEESE BOARD - £8.95

Strathdon Blue, Auld Lochnagar Cheddar**, Clava served with apple, our own grape chutney and biscuits



- OUR -
HISTORY



THE RESTAURANT AND LOUNGE AT CRAIGENDARROCH HAVE BEEN NAMED AFTER THE KEILLER FAMILY, WHO BUILT THE ORIGINAL HOUSE HERE IN 1891.

The Keillers from Dundee famously grew their wealth from creating a chip marmalade business known as James Keiller and Sons which enjoyed unprecedented success and booming international trade.

They became the first to export their product around the world, particularly to the British Empire, and used some of that wealth to build a holiday retreat here on the 'Hill of the Oaks' known in Gaelic as Craigendarroch.

The house was built as a grand residence and construction materials were of the finest quality. Instead of using the local granite, Keiller hired architects from Dundee who brought in red sandstone, transported by rail from the Pentland Hills near Edinburgh to Ballater station, and the stone had to be hauled up the hillside on carts.

Craigendarroch, which is now a holiday retreat for guests from all over the world, welcomes you to **The Keiller Brasserie and Lounge.**

(v) Vegetarian. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for a member of staff.