

Here at the Clachan Grill, our team works hard to ensure that we can provide our guests with a taste of Scotland through our cooking and produce. We are proud to use as many Scottish, and more importantly, local suppliers.

Provenance



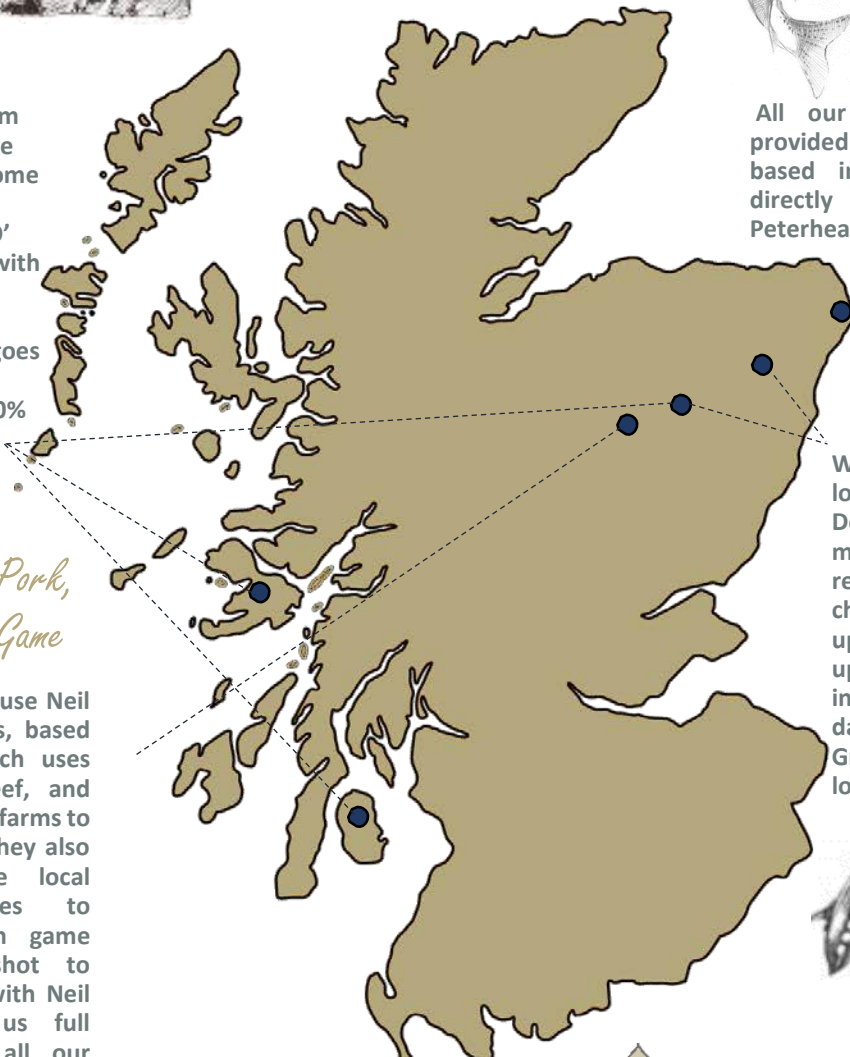
Cheese

Our Cheeses come from all over Scotland. Some of our hard cheeses come from just over 1 mile away at the Cambus O' May Cheese Factory, with other cheeses coming from Tain, Isle of Mull and Arran. All of this goes to ensuring that our cheese selection is 100% Scottish.



Fish & Shellfish

All our fish and shellfish are provided by Blue Flag Seafoods, based in Aberdeen, who work directly from the markets at Peterhead.

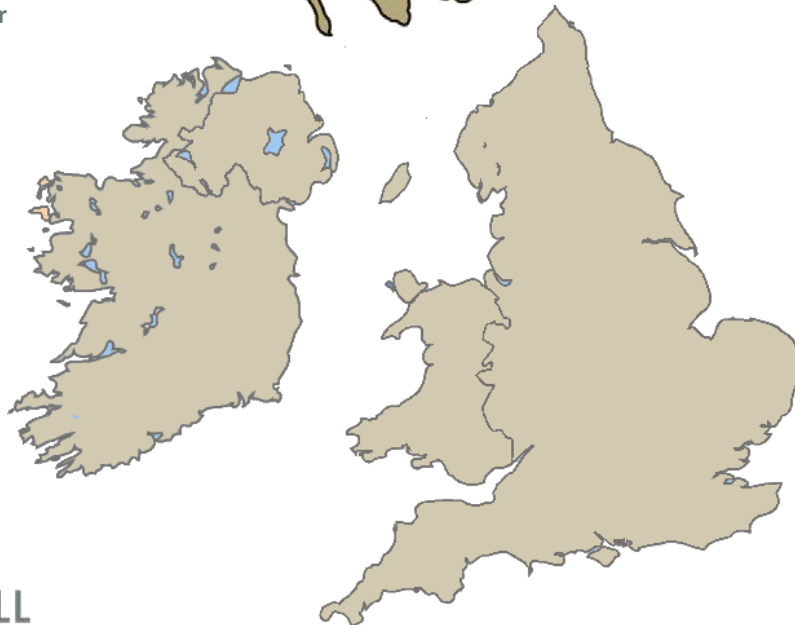
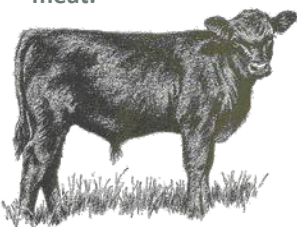


Vegetables, Herbs & Dairy

We often have access to local produce at Ballater's Deeside Deli, a couple of minutes' walk from the restaurant. With the changing season we often update our menu to keep up with produce coming into its best season. All our dairy products come from Graham's Dairy, which is a local dairy to Scotland.

Beef, Lamb, Pork, Chicken & Game

We are proud to use Neil Menzies Butchers, based in Braemar, which uses 100% Scotch Beef, and mostly from local farms to the shop itself. They also work with the local shooting estates to provide us with game meats, often shot to order. Working with Neil Menzies gives us full traceability for all our meat.



CLACHAN GRILL
BALLATER