



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 Queen Elizabeth II 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

To Start

Soup of the Day (VA) Balmoral bread & butter	7.5
Traditional Cullen Skink A Scottish tradition, served with Balmoral bread & butter	10
Brandy & Orange Chicken Liver Parfait Pickled carrot ribbons & shallots, red onion chutney, toasted brioche	9.5
Duo of Hot Smoked Salmon Mousse & Smoked Salmon (DF, GF) Lemon chives cream cheese, pickled fennel, crostini	12
Haggis, Neeps & Tatties (V, DF) Creamy whisky sauce	9
Black Pudding & Potato Rosti Stack (DF, GF) Stornoway black pudding, house made rosti & goats cheese with beetroot	10

G - Gluten; GFA - Gluten Free Available; DF - Dairy Free; DFA - Dairy Free Available
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

House Made Pie of The Week (GF, DF) Creamy mash potatoes, seasonal vegetables	20
Balmoral Chicken (GF, DF) Cornfed chicken, cauliflower purée, haggis bonbon, crispy prosciutto, creamy mashed potatoes, whisky sauce	21
Highland Venison Loin (GF, DF) Fondant potatoes, carrot purée, black pudding, tenderstem broccoli, baby carrot, summer berries Jus	24
Mac 'n' Cheese (V, GF) Served with garlic bread & salad <i>Add Bacon 2 / Black Pudding or Haggis 3</i>	18
Creamy Spring Peas & Asparagus Risotto (GF, DF, VA) Parmesan shaving, truffle oil	18
Beef Burger (DF, VA) Brioche bun, chunky chips, coleslaw, Monterey jack cheese & onion rings	20
Battered Haddock (GF, DF) With hand cut chips, garden peas & tartar sauce	19.5
Chicken Caesar Salad (DF, GF, VE) Lettuce, croutons, anchovies, dressing	19
8oz Ribeye Steak (DF, GF) With hand cut chips, onion rings, tomato, mushroom & peppercorn sauce	32

Sides

Hand Cut Chips	5
Truffle & Parmesan Chips	6
Onion Rings	5
Creamy Mash	6
Seasonal Vegetables	4.5
Creamed Spinach	4.5
Crispy Salad	4.5

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Puddings & Cheese

Classic Sticky Toffee Pudding	10
With toffee sauce & vanilla ice cream	
Homemade Cheesecake	9
Served with summer berries & ice cream	
Peach and Raspberry Crumble (GF, VE, DF)	9
Custard sauce & raspberry ice cream	
Classic Brandy & Vanilla Crème Brulee (GF)	9
Homemade shortbread	
Chef's Selection of Ice Creams & Sorbets (GF)	7.5
Ask your server for today's flavours	
Mature Scottish Cheese Plate (GF)	15
Fig jam, oatcakes	

Wash it down with

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

Pudding Wine

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

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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