ELEMENT

TO SHARE

HOMEMADE BREAD & BUTTER 5.95
Homemade sourdough focaccia, smoked honey butter. V, VG*

SCOTTISH SEAFOOD BOARD SERVES 2 TO 3 21.95
Smoked salmon, hot smoked trout, Cullen skink croquettes, homemade pickles, tartare sauce, dill crème fraiche, seaweed shoestring potato & oat cakes.

STARTERS

CULLEN SKINK CROQUETTES 8.50
Brown shrimp crumb, lemon, dill crème fraiche, pickled cucumber.

HAGGIS BONBONS 8.50
Your choice of haggis or veggie haggis, panko-crusted, with Woven whisky sauce & pickled mustard seeds.

HAGGIS SCOTCH EGG 8.50
Panko-crusted egg, encased in pork sausage & haggis.

WILD MUSHROOM TOAST 6.95
Wild mushrooms, roasted garlic cream, skirlie crumb, crispy kale, toasted sourdough. VG, NGC*

FRENCH ONION SOUP 8.00
Slow-cooked onions, rich beef broth, gruyère crouton.

PIES

STEAK PIE 17.50
Ale braised Scottish beef shoulder in a shortcrust pastry case with a puff pastry lid, served with seasonal veggies, ale & onion gravy and your choice of creamy mash or chunky chips.

BALMORAL PIE 16.95
Chicken in a mushroom cream sauce with haggis and crispy pancetta, encased in a shortcrust pastry case with puff pastry lid, served with seasonal veggies, Woven whisky sauce and your choice of creamy mash or chunky chips.

ASK ABOUT OUR SEASONAL SET MENU
2 courses for £20, 3 courses for £25, Monday to Friday

SALADS

CHICKEN CAESAR SMALL 10.95 LARGE 16.95
Cos lettuce, seared chicken, focaccia croutons, pancetta crisp, freshly grated Grana Padano, Caesar dressing, anchovies.

BAKED CELERIAC SALAD SMALL 10.95 LARGE 16.50
Pickled walnuts, truffle emulsion, hazelnut crumble, crispy kale, winter leaves & wholegrain mustard dressing. NGC

CLASSICS

FISH & CHIPS 18.95
Cold Town Beer battered Peterhead haddock, chunky chips, garden peas, homemade tartare sauce, lemon.

PAN-SEARED CHICKEN SUPREME 17.95
Wild mushroom & pearl barley ragout, roasted squash, charred winter greens, cider & thyme jus.

HAGGIS, NEEPS & TATTIES SMALL 10.95 LARGE 15.95
Your choice of haggis or veggie haggis , swede purée, creamy mash, Woven whisky sauce, shoestring potato, pickled mustard seeds. V*

7oz SIRLOIN STEAK 25.50
Beef fat smashed potatoes, charred winter greens, Blackthorn sea salt, ale & onion jus. NGC*

SCOTTISH BEEF SHIN 18.95
Ale braised, creamy mash, confit shallots, charred winter greens, carrot & parsnip crisp.

PAN ROASTED NORTH SEA HAKE 19.95
Smashed potatoes, lemon herb butter, charred winter greens, brown shrimp crumb, smoked haddock & leek crème. NGC*

SAGE GNOCCHI 18.95
Roasted squash, spiced plum chutney, sage emulsion, pumpkin seed dukkah & crispy sage. VG, NGC

HANDHELDS

ELEMENT BURGER — 16.95
Double smashed beef patties, milk bun, red cheddar, beef fat caramelised onions, dill pickles, lettuce, house burger sauce. Served with rosemary salted chunky chips. NGC*

WAGYU BURGER — 19.95
Highland Wagyu patty, haggis, smoked cheddar, rocket, peppercorn aioli, crispy onion, milk bun. Served with rosemary salted chunky chips.

PLANT BURGER — 16.95
Impossible patty, vegan brioche bun, spiced plum chutney, pickled fennel slaw, watercress & vegan mayo. Served with rosemary salted chunky chips. VG, NGC

BALMORAL BURGER — 16.95
Grilled chicken breast, watercress, smoked whipped crowdie, haggis, streaky bacon. Served with rosemary salted chunky chips and whisky peppercorn sauce.

SIDES

CHUNKY CHIPS — 4.50
Charred rosemary salt. NGC*

TRUFFLE CHUNKY CHIPS — 5.75
Truffle oil, Grana Padano. NGC*

MAC & CHEESE — 6.50
Three-cheese béchamel, truffle oil. V

CHARRED GREENS — 5.95
Lemon herb butter, pumpkin seed dukkah. V, VG*, NGC*

KIDS MENU
10 year-olds and under. All mains include a scoop of vanilla ice cream for dessert!

CHEESEBURGER — 7.95
Beef patty, cheddar cheese, brioche bun, chunky chips. NGC*

WEE BATTERED HADDOCK — 7.95
Chunky chips.

MAC & CHEESE — 7.95
Three cheese sauce, macaroni, garlic bread. V

DESSERTS

STICKY TOFFEE PUDDING — 8.25
Brandy & vanilla bean custard. V, NGC

CRANACHAN — 7.95
Honeycomb, vanilla ice cream, Woven whisky-infused cream, honey oat crumble, raspberries. V

CHEF'S MOUSSE FLIGHT — 8.50
A selection of three handcrafted mousses inspired by the flavours of the season. V

BAKED CRUMBLE — 6.50
Apple and blackberry, hazelnut & oat crumble, vegan vanilla ice cream. VG, NGC

OUR FAMOUS SUNDAY ROAST
Served every Sunday, from 12 until it's gone!

ROAST RUMP OF BEEF — 21.95
Roast potatoes, smoked butter skirlie, seasonal vegetables, braised cabbage, red wine jus, Yorkshire pudding & horseradish. NGC*

ROASTED CELERIAC — 18.95
Pressed and roasted celeriac, wild mushroom & barley ragout, seasonal vegetables, confit shallots, truffle emulsion, hazelnut oat crumb. V, VG*

V VEGETARIAN VG VEGAN
NGC NON GLUTEN CONTAINING

** dishes can be modified to accommodate respective diets (ie NGC* can be modified to non-gluten containing)*

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Although every effort is made to provide allergen free meals, we use products that contain allergens in our kitchen and cannot rule out contamination due to shared equipment, work surfaces and airborne particles.
A 10% service charge will automatically be applied to your bill. If you would prefer not to pay it, please let your server know and it will be removed.