

AT THE
FIFE ARMS HOTEL
BRAEMAR



THE
Clunie
DINING ROOM

DINNER
MENU

July 2019

STARTERS

ORKNEY SCALLOPS & HEATHER SMOKED BLUE MUSSELS,
flamed kohlrabi, scallop roe bottarga, blue mussel sabayon . . .£15

SEARED RED DEER HAUNCH,
sweet pea emulsion, radish, pea juice, dill, mint . . .£16

BEEF TARTARE,
heirloom tomatoes, sweet cicely, Marcona almonds . . .£16

FRASERBURGH LANGOUSTINE,
grilled & pickled heritage carrots, spinach purée, puffed buckwheat . . .£18

WYE VALLEY ASPARAGUS,
ramson cream, fried nettles, fresh cheese . . .£12

MAINS

WEST COAST TURBOT ON THE BONE,
spring pea crème, monks beard, malted potato crumb, lemon . . .£28

BIRCH SMOKED HIGHLAND RED DEER LOIN,
borlotti beans, charred leek, foraged herbs . . .£28

GRILLED HISPI CABBAGE,
watercress dressing, smoked almonds, black olives. . .£18

INVERURIE REARED PORK CHOP,
woodfire oven swede purée, beets, fennel pollen, hazelnut ash . . .£24

BIRCH-SEARED SEA TROUT,
horseradish, cucumber, hay-flamed butter lettuce . . .£26

The Fife Arms: —
Mar Rd, Braemar,
Aberdeenshire
AB35 5YN, Scotland

Telephone: —
+44(0) 1339 720200
Email: —
theclunie@thefifearms.com

