

AT THE
FIFE ARMS HOTEL
BRAEMAR

DINNER
MENU



THE
Clunie
DINING ROOM

December 2018

NIBBLES

POTATO CRISPS (V)
fennel,
sour cream . . .£2.50

ROASTED CRUDITÉ (V)
rapeseed oil
. . .£3. . .

LOCH FYNE OYSTER
wood seared, burnt cream,
lovage . . .£2

STARTERS

HAY-FLAMED SEA TROUT, lemon cream, breadcrumbs, dill, ember oak leaves . . .£9

SMOKED BALMORAL ESTATE VENISON TARTAR, flamed kohlrabi,
fermented salsify, watercress . . .£12

EMBER-COOKED LEEK, salmon roe, ember cream,
smoked roe deer . . .£10

LANGOUSTINE, emulsion, shaved cauliflower,
celeriac purée, fermented kohlrabi . . .£13

MAINS

TURBOT ON THE BONE,
juniper butter, endive in whey, green kale . . .£23

INVERCAULD ESTATE
HIGHLAND CATTLE SIRLOIN,
off the bone, caramelized onion compote, Jerusalem artichoke, oxtail,
bone marrow bouillon . . .£24

ROASTED CELERIAC, (V)
toasted walnuts, apple & fennel crudités, pickled winter chanterelles,
toasted buckwheat, Strathdon blue cheese . . .£14

WARK FARM LAMB SHOULDER, winter vegetables,
lamb jus, pointed cabbage & flower sprouts . . .£18

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