

AT THE
FIFE ARMS HOTEL
BRAEMAR



THE
Clunie
DINING ROOM

DINNER
MENU

April 2019

STARTERS

SMOKED COD, samphire sabayon, flamed kohlrabi, fried cod skin . . .£12

SEARED RED DEER HAUNCH,
winter chanterelle emulsion, parsnip,
pea juice, dill, mint . . .£16

EMBER-COOKED LEEK, salmon roe, ember cream,
smoked roe deer . . .£14

LANGOUSTINE, shaved cauliflower,
celeriac purée, fermented kohlrabi . . .£18

WOODFIRE BAKED CAULIFLOWER, sunflower seeds, dill ragu,
truffle egg cream . . .£12

MAINS

GIGHA HALIBUT,
fermented peas, spring onions, chard, roasted fish bouillon . . .£28

SCOTTISH LAMB,
new potatoes, caramelised onion puree, grilled lettuce . . .£30

ROASTED CELERIAC, (V)
toasted walnuts, apple & fennel crudités, grilled & pickled portobello . . .£18

SCOTTISH PORK BELLY,
night baked swede, smoked emulsion, fermented cabbage . . .£24

BRAISED RED DEER,
gremolata, winter vegetables, roasted garlic, smoked San Marzano tomatoes . . .£22

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