

AT THE  
**FIFE ARMS HOTEL**  
BRAEMAR



THE  
**Clunie**  
DINING ROOM

**DINNER**  
MENU

February 2019

**STARTERS**

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

SEARED RED DEER HAUNCH,  
winter chanterelle emulsion, parsnip,  
pickled juniper . . .£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**

SMOKED TURBOT ON THE BONE,  
grilled potato salad, spring onions, roasted turbot bouillon . . .£28

ABERDEEN ANGUS SIRLOIN,  
off the bone, caramelized onion compote, roasted & confit  
parsnip and carrot, oxtail, bone marrow bouillon . . .£30

ROASTED CELERIAC, (V)  
toasted walnuts, apple & fennel crudités, Strathdon blue cheese . . .£18

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

RED DEER OSSOBUCO,  
gremolata, winter vegetables, fried garlic . . .£20

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

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

