

AT THE
FIFE ARMS HOTEL
BRAEMAR



THE
Clunie
DINING ROOM

DINNER
MENU

February 2019

STARTERS

SMOKED COD, samphire sabayon, flamed kohlrabi, fried cod skin . . .£11

BALMORAL ESTATE VENISON TARTAR,
fermented salsify, watercress . . .£12

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

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

WOODFIRE BAKED CAULIFLOWER, sunflower seeds, dill ragu,
truffle egg cream . . .£10

MAINS

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

ABERDEEN ANGUS SIRLOIN,
off the bone, caramelized onion compote, roasted & confit
parnisip and carrot, oxtail, bone marrow bouillon . . .£27

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

SCOTTISH PORK BELLY,
night baked swede, smoked emulsion, fermented cabbage . . .£21

RED DEER OSSOBUCO,
tomato, roasted & confit parnisip and carrot, gremolata . . .£19

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