



THE  
**Clunie**

**DINING ROOM**

**HIGHLAND FEAST**

**SAMPLE MENU**

**2 COURSES £28**

**3 COURSES £35**

**FROM THE COUNTER.**

(Please help yourself)

Smoked pumpkin, charred onion, harissa,  
pumpkin seeds

Marinated heritage tomatoes, fennel, mustard  
frisee, balsamic

Charred cucumber lightly pickled, marinated  
courgette, butter leaf, green sauce

Jersey Royal potatoes, spring onion, charred  
leek dressing

Purple sprouting broccoli, smoked anchovy  
dressing, crispy artichokes

Castelluccio lentils, kale, wild garlic,  
marinated celery, bulls blood lettuce



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### FROM THE KITCHEN.

#### MAIN DISHES

(PLEASE CHOOSE ONE)

WOOD FIRED HIGHLAND FORERIB,  
smoked onion puree, butter lettuce, pickled  
portobello mushroom

ROASTED WILD TURBOT ON THE BONE,  
fermented peas, rainbow chard, smoked  
turbot emulsion

NIGHT-BAKED HISPI CABBAGE,  
springpea cream, asparagus, almonds,  
nasturtium leaves

#### DESSERTS

(PLEASE CHOOSE ONE)

BAKED CHOCOLATE MOUSSE,  
fraises de bois, creme fraiche

BROWN BREAD & TREACLE TART,  
malted milk ice cream

BLOOD ORANGE, ALMOND &  
POLENTA CAKE, burnt sugar pomegranate,  
yoghurt