



THE
Clunie
DINING ROOM

BREAKFAST
MENU

ACE GUNPOWDER GREEN TEA KOMBUCHA
FRESHLY SQUEEZED APPLE, ORANGE OR CUCUMBER & MINT JUICE
RHUBARB, GINGER & ORANGE BOOST SHOT
SELECTION OF LOOSE LEAF ETEAKET TEAS & MOZZO COFFEES

FROM THE LARDER

FRESHLY BAKED PASTRIES.pain au chocolat, croissant, pain au raisin, Aberdeenshire butteries
GRANOLA. Scottish berries, Rora Dairy natural yoghurt
FRESH SEASONAL FRUITS. Perthshire strawberries raspberries
GHILLIE'S BOARDS. Scottish cheeses ~ Charcuterie ~ Smoked mackerel & salmon

TRADITIONAL SCOTTISH PORRIDGE

~ stewed Braemar rhubarb
~ with a nip of Royal Lochnangar whisky
~ Invercauld Estate honey & Scottish berries

'the halesome parritch, chief o' Scotia's food' ~ R.Burns

FROM THE KITCHEN

ISLAY CURED SMOKED SALMON. with scrambled eggs
WOOD-FIRED HEIRLOOM TOMATOES. Errington's goats curd, sourdough
SCOTCH PANCAKE. Katy Rodger's creme fraiche, marmalade syrup
KATY'S EGGS BENEDICT. toasted muffin, Menzies roast ham, hollandaise
CRUSHED AVOCADO ON SOURDOUGH chilli, lemon, poached egg
KATY'S EGGS. boiled with soldiers
WOOD-FIRED KIPPER poached egg & lemon
GHILLIE'S VEGETARIAN BREAKFAST eggs, wood-fired tomatoes, wilted spinach,
mushrooms, tattie scone, house baked beans
GHILLIE'S BREAKFAST eggs, game sausage*, Menzies bacon, mushrooms,
Stornoway black pudding, tattie scone, house baked beans

**Please be advised that game meats may contain shot*