



THE  
**Clunie**  
DINING ROOM

DINNER  
MENU

**FROM THE FIELD**

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WHITE ONION & CIDER SOUP

sourdough & Biggar Blue crouton . . .£9

LOCALLY FORAGED GIROLLES ON TOAST

garlic, thyme, poached duck egg . . .£12

IRON-AGE PORK & GOLDEN RAISIN TERRINE

pickled beetroot, watercress . . .£11

GRILLED MACKEREL

marinated tomatoes, sourdough, chilli . . .£12

**FROM THE FIRE**

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ABERDEENSHIRE CATTLE, BEEF FILLET

hand-cut chips, salsa verde . . .£32

½ INVERURIE ORGANIC CHICKEN

Coco Blanc beans, foraged girolles. . .£32 FOR TWO

BIRCH GRILLED SEA TROUT

marinated courgette, mint, lemon. . .£21

ABERDEENSHIRE LAMB, BARNSELY CHOP

Puy lentils, tarragon & egg dressing. . .£24

**ACCOMPANIMENTS**

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HAND CUT CHIPS . . . £4    SPRING LEAF SALAD . . . £5    WOOD-FIRED POTATOES . . . £6



**FLYING STAG CLASSICS**

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SCOTTISH CHEESE TOASTIE

Tain Fat Cow, red onion, mustard, & plum chutney

. . .£9. . .

HIGHLAND BEEF & BONE MARROW BURGER

Tain Fat Cow cheese, hand cut chips

. . .£16. . .

CRISP ROCK TURBOT SANDWICH

Pickled cucumber, tartar sauce, lemon

. . .£13. . .

BEER BATTERED HADDOCK & CHIPS

Mushy peas, tartar sauce, lemon

. . .£12/£16. . .

GHILLIE'S LUNCH

Scottish cheese & cured meats, pickles, oatcakes

. . .£12. . .

HAGGIS, NEEPS & TATTIES

Royal Lochnagar whisky sauce, skirlie

. . .£9/£13. . .