



THE
Clunie
DINING ROOM

DINNER

MENU

WEDNESDAY, 26TH AUGUST 2020

SLOW COOKED PEA & LOVAGE SOUP
Katy Rodger's crème fraîche



BIRCH GRILLED SEA TROUT
marinated courgette, rosemary, anchovy



ORANGE MARMALADE SPONGE
milk chocolate ice cream, almond

