



THE  
**Clunie**  
DINING ROOM

**SATURDAY  
LUNCH**

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**TO BEGIN**

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LOCH FYNE OYSTERS  
mulled pear, pickled shallot,  
green oil

... £3 EACH ...

CHARRED BRASSICAS  
pine nut emulsion, smoked  
almond, sourdough

... £12 FOR TWO ...

EAST COAST  
CHARCUTERIE  
grilled sourdough, pickles

... £14 FOR TWO ...

**STARTERS**

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CHICORY WITH EMBER CREAM,  
Loch Fyne caviar, air-dried venison

SLOW POACHED HENS EGG,  
smoked eel, potato vinaigrette

WINTER MINISTRONE,  
turnip, artichoke, borlotti bean

**MAINS**

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SEARED VENISON HAUNCH,  
lentils, merguez, tarragon dressing

ISLE GIGHA HALIBUT,  
tomato & cep ragù, sourdough

WOOD ROASTED ROMANESCO,  
pine nut emulsion, smoked almond

HAND-CUT PASTA,  
braised kale, black olive

**DESSERTS**

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CHILLED RICE PUDDING,  
hot spiced plums, caramelised nuts

PUMPKIN PIE,  
cinnamon Chantilly cream, pecan

APPLE TARTE TATIN,  
brandy sauce

TWO COURSES £28  
THREE COURSES £35

