



THE  
**Clunie**  
DINING ROOM

**SUNDAY  
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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SHETLAND MUSSELS,  
wild leek, garlic, lemon

WILD FORAGED SEA KALE,  
red wine, garlic, dulse

48-DAY AGED BEEF CRUDO,  
capers, lemon, rye toast

**MAINS**

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GRILLED HIGHLAND FORERIB OR FILLET OF BEEF,  
purple sprouting broccoli, horseradish cream, ratte potatoes

WOOD-FIRED JOHN DORY,  
burnt butter, rosemary, trevise

HOME-MADE PAPPARDELLE PASTA,  
leek, dried porcini

**DESSERTS**

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BAKED CHOCOLATE MOUSSE,  
clementine marmalade, Esker Gin granita

POACHED PEAR,  
toasted nuts, chocolate sauce, juniper ice cream

APPLE TARTE TATIN,  
vanilla ice cream, caramel sauce

TWO COURSES £28  
THREE COURSES £35

