



THE  
**Clunie**  
DINING ROOM

MOTHER'S  
DAY  
LUNCH

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FOR THE  
TABLE

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1/2 DZN LINDISFARNE  
ROCK OYSTERS  
champagne, apple, fennel

... £21 ...

WOOD-FIRED VEGETABLES  
tarragon dressing, smoked  
almonds, grilled sourdough

... £14 ...

EAST COAST  
CURED CHARCUTERIE  
grilled sourdough, pickles

... £17 ...

**STARTERS**

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HOT SMOKED SEA TROUT,  
pickled cucumber, yellow mustard seeds, charred lettuce

CHICKPEA FARINATA,  
fresh curd, smoked ham

MARINATED HERITAGE BEETROOT,  
feta, sunflower seeds, aged balsamic

**MAINS**

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OLIVE OIL POACHED HALIBUT,  
braised turnip greens, anchovy, black olive, lemon

HIGHLAND BEEF FLAT IRON,  
purple sprouting broccoli, Jerusalem artichoke, salsa verde

HOUSE-MADE LASAGNETTE,  
wild leek pesto, smoked almonds, ewe's cheese

**DESSERTS**

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BAKED DARK CHOCOLATE MOUSSE  
beetroot sorbet, cacao tuile

CARAMELISED APPLE CREPE  
vanilla cream

PINK GRAPEFRUIT COMPOTE  
almond sorbet, toasted nuts

TWO COURSES £32  
THREE COURSES £40

