



THE
Clunie
DINING ROOM

SUNDAY
MENU

WOOD-FIRED PUMPKIN

smoked onion, goat's curd, rosemary . . . £14

DOUGLAS FIR CURED SALMON

ember cream, baby beetroot, fennel . . . £16

INVERCAULD ESTATE VENISON TARTARE

black garlic ketchup, pickled turnip . . . £17



WOOD-FIRED HISPI CABBAGE

yeast butter, Jerusalem artichoke, pangritata . . . £22

BAKED WILD HALIBUT

white beans, foraged girolles, lemon . . . £32

WARK FARM HOGGET

wood-roasted turnip, purple sprouting broccoli, anchovy, rosemary . . . £28

ROAST HIGHLAND BEEF SIRLOIN

roast vegetables, dripping potatoes, Yorkshire pudding . . . £25



CHOCOLATE & ALMOND TART

honeycomb, candied orange . . . £7

HIGHLAND STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice cream . . . £7

FIFE BRAMBLES CHEESECAKE

Braemar honey, oats . . . £7

SELECTION OF SCOTTISH CHEESES

Braemar rhubarb chutney, oatcakes . . . £11

