



THE
Clunie
DINING ROOM

EASTER DAY

SUNDAY LUNCH

LEEK & SALSIFY PRESS

Hazelnut Pesto, Winter Truffle, Cress . . . £20

ORKNEY SCALLOP

Grapefruit Molasses, Gem Lettuce, Beurre Blanc . . . £22

WOOD PIGEON

Embered Leek, Hazelnut, Truffle. . . £24



WOOD ROASTED CELERIAC STEAKS

Wood-Fired Vegetables, Roasted New Potatoes, Yorkshire Pudding, Gravy. . . £18

PAN FRIED SEA BASS

Potato Dauphine, Smoked Haddock, Golden Oscietra Caviar . . . £34

ROAST LAMB LEG

Wood-Fired Vegetables, Beef Dripping Roast Potatoes, Yorkshire Pudding, Red Wine Sauce . . . £26

ROAST HIGHLAND BEEF SIRLOIN

Wood-Fired Vegetables, Beef Dripping Roast Potatoes, Yorkshire Pudding, Red Wine Sauce . . . £28



SMOKED DAUPHINOISE POTATOES . . . £8

BIRCH ASH SALTED CHIPS . . . £6

BIRCH FIRED BRASSICAS, PINE NUT DRESSING . . . £8



HIGHLAND STICKY TOFFEE PUDDING

Butterscotch Sauce, Vanilla Ice Cream. . . £10

THE FIFE ARMS CHOCOLATE BAR

Whisky Caramel, Chocolate Cremeux, Salted Milk Ice Cream . . . £14

RHUBARB, TARRAGON AND EARL GREY

Cream Cheese Mousse, Rhubarb Compote, Tarragon Crumb,
Earl Grey Ice Cream . . . £12

