

FONDUE HUT



Food

CHEESE FONDUE

£65

For two, served with sourdough, wood-roasted potatoes & gherkins,
served with a nip of Kirsch

Traditional

Gouda & Emmental cheese, white wine, garlic, nutmeg

Scottish

Tain & Isle of Mull cheddar, Six Degrees North indian pale ale, nutmeg



MEAT & SMOKED FISH BOARD

£35

Great Glen salami, Menzie's roast ham, chorizo, Dunkeld smoked trout & smoked mackerel

VEGETABLE BOARD

£24

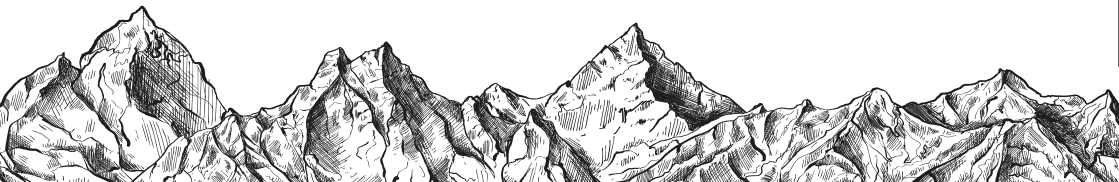
Broccoli, beetroot, pickled onion, radish, chicory, apples & grapes

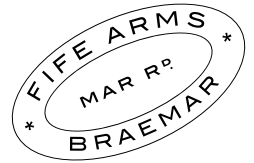


CHOCOLATE FONDUE

£38

For two, 72% dark chocolate & Fife Arms whisky fondue served
with warm doughnuts, salted pretzels, fresh fruits & nuts





DRINKS

SPARKLING

125ml/750ml

- Apfel Cidre, Oswald & Ruch, Klettgau, Switzerland 2019 £12/£72
Blanc de Blanc Riserva Extra Brut, Kellerei Kurtasch "600", Trentino-Alto Adige, Italy 2018 --/£110

WHITE

125ml/750ml

- Mont-Sur-Rolle Grand Cru, Domaine de Maison Blanche, La Cote, Switzerland 2022 £12/£72
Pinot Grigio, Tramin "Unterebner", Trentino-Alto Adige, Italy 2022 £15/£90
Savagnin Ouillé, Les Granges Paquenesses "La Pierre Renaissance", Jura, France 2020 £18/£105
Chemin de Fer Dezaley Grand Cru, Luc Massy, Vaud, Switzerland 2022 £21/£125
Marsanne, Marie-Thérèse Chappaz "Grain Ermitage", Valais, Switzerland 2021 --/£220

RED

125ml/750ml

- Schiava Grigia, Kellerei Kurtasch "Sonntaler", Trentino-Alto Adige, Italy 2021 £11/£68
Mondeuse, Domaine De Chevillard M. Goury, Savoie, France 2020 £17/£100
Syrah, Cave Jean-René Germanier "Cayas", Valais, Switzerland 2018 £23/£140
Pinot Noir, Marie Thérèse Chappaz "Grain Pinot Charrat", Valais, Switzerland 2020 £27/£160
Cabernet Sauvignon Blend, laais Mundi "Electus", Valais, Switzerland 2011 --/£185

SWEET

70ml/375ml

- Mitis de Vertroz, Jean- René Germanier, Valais, Switzerland 2017 £19/£100

EAU - DE - VIE

25ml

- Poire William, Miclo - France £8
Kirsch, Berghof - Switzerland £9
Marille - Austria £18

BEER

Half/Pint

- 1936 Bière - Verbier, Switzerland £3.75/£6.50

