



THE  
**Clunie**  
DINING ROOM

SUNDAY  
MENU

TO START

CLASSIC PRAWN COCKTAIL  
Brown Bread & Butter

CHICKEN LIVER PAIRFAIT  
Clementine, Crispy Sage, Roasted Hazelnut, Charred Sourdough

WOOD FIRED CAULIFLOWER  
Cauliflower Cheese & Truffle Puree, Basil Pesto, Pickled Cauliflower, Crispy Kale

TO FOLLOW

35 DAY DRY AGED RUMP CAP  
Horseradish Crème Fraiche, Guinness Braised Short Rib Stuffed Yorkshire Pudding

ROAST PORK BELLY  
Burnt Apple Puree, Cider Braised Pork Shoulder Stuffed Yorkshire Pudding

SERVED WITH  
Triple Cooked Potatoes, Honey Roasted Carrots, Creamed Cabbage, Green Beans & Gravy

WOOD ROASTED SEABASS  
Harissa, Chermoula, Sea Herbs

WOOD BUTTERNUT SQUASH  
Curry Spices, Coconut Yogurt, Coriander

TO FINISH

CUSTARD TART  
Nutmeg Ice Cream

CLOTTED CREAM & STRAWBERRY PANNA COTTA  
Homemade Shortbread & Sorbet

BRIOCHE BREAD & BUTTER PUDDING  
White Chocolate Angleise

2 Courses £45 | 3 Courses £55



All fish, tea & Coffee is locally or sustainably sourced. If you have a food allergy or intolerance, please let us know before ordering. We use ingredients which contain allergens across our kitchen. Prices include VAT at the current rate. A discretionary 12.5% service charger will be added to your bill. *We are proud to support The River Dee Trust and invite you to support their efforts to improve rivers for future generations with a discretionary £1 donation added to your bill. The River Dee Trust is a charity registered in Scotland, No: SC028497.*