



THE Clunie DINING ROOM

SUNDAY

—
M E N U

TO START

CLASSIC PRAWN COCKTAIL
Brown Bread & Butter

CHICKEN LIVER PAILFAIT
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 charge 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.