

PLANT BASED

MENU



THE
Clunie
DINING ROOM

TO START

JERUSALEM ARTICHOKE SOUP

Hazelnut Pesto & Sourdough Bread

£18.00

HERITAGE BEETROOT

Oat Labneh, Blood Orange, Coriander, Hazelnut Dukkha

£18.00

TO FOLLOW

WOOD ROASTED BUTTERNUT SQUASH

Salsa Seca, Smoked Oat Crème Fraiche

£25.00

WOOD ROASTED CELERIAC

Ajo blanco, Smoked Almonds, Almond & Mint Salsa, Kale, Pickled Mushroom

£30.00

DESSERT

STICKY TOFFEE PUDDING

Vegan Ice Cream and Caramel Sauce

£11.00

HOMEMADE SORBET SELECTION

£9.00

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.”