



THE
Clunie
DINING ROOM

SUNDAY LUNCH
MENU

TO START

JERUSALEM ARTICHOKE SOUP
Hazelnut Pesto

CHICKEN LIVER PARFAIT
Burnt Mandarin, Charred Sourdough, Hazelnuts, Tarragon

PRAWN COCKTAIL
Marie Rose, Grapefruit, Trout Roe

TO FOLLOW

35 DAY DRY AGED RUMP CAP
Horse Radish Crème Fraiche

LAMB SADDLE
Pomme Anna, Wild Garlic Pesto

SERVED WITH

Triple Cooked Potatoes, Honey Butter Carrots, Buttered Primo Cabbage,
Yorkshire Pudding, Cauliflower Cheese

COD

Tomato Butter Sauce, Isle of Wight Tomatoes, Pickled Mussels

CELERIAC

Almond, Mint Salsa Verde

TO FINISH

STEAMED MARMALADE SPONGE
Vanilla Custard

ALMOND PRALINE CHOUX BUN
Mascarpone Cream, Pear Compote

AMALFI LEMON TART

Vanilla Crème Fraiche

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.