

- WHISKY PAIRINGS -

SWISS

The sweeter and nuttier style of Swiss fondue lends itself to a softer, fruitier whisky, adding further depth to the opulence of the cheese.

Bruichladdich 18yo - £20
Fettercairn 22yo - £60
Port Charlotte 18yo - £35

SCOTTISH

Bold and tangy cheeses pair well with robust oak-aged whiskies, with nutty and dried red fruit notes complementing the richer cheeses.

Fife Arms Single Cask, Dailuaine 14yo - £25
Glenfarclas 25yo - £50
Bowmore 21yo Sherry Cask - £60

CHOCOLATE

Chocolate pairs well with rich whiskies, while the whisky used in the fondue itself can also be echoed in the selection.

Fife Arms Blend - £12
Glenmorangie Signet - £40

- OUR MENU -

SWISS - £75

Emmental and Gruyère cheese, roasted garlic, white wine and kirsch. Served with wood fired Ayrshire potatoes, salt baked Jerusalem artichokes, homemade pickles and sourdough.

SCOTTISH - £75

Isle of Mull Cheddar, Tain Minger and Anster cheese, roasted garlic, nutmeg and Cairngorm ale. Served with wood fired Ayrshire potatoes, salt baked Jerusalem artichokes, homemade pickles and sourdough.

CHARCUTERIE BOARD - £40

Great Glen pork and venison salami, cured "Bündnerfleisch" beef, Braemar Butcher roasted ham, Argyll smoked trout and smoked Scottish mackerel. Served with preserved vegetables.

VEGETABLE BOARD - £24

Marinated and preserved vegetables, salt baked baby potatoes, Italian winter leaves. Served with our house pickled vegetables.

CHOCOLATE - £38

70% chocolate fondue with Fife Arms whisky. Served with warm waffles, salted pretzels, brownie, apples, pears, clementines and marshmallows.

- WINE LIST -

SPARKLING	125ml/750ml £15/£86
Crémant de Savoie, Maison Philippe Grisard "Envol" - Savoie, France	
Gusbourne Brut Reserve - Kent, England	£17/£98
Blanc de Blancs Riserva Extra Brut, Kellerei Kurtasch "600" - Trentino-Alto Adige, Italy	£20/£112
WHITE	125ml/750ml £12/£70
Altesse, Roussette de Savoie, Domaine Vendange "Madame de M...", - Savoie, France	
Müller Thurgau, Kurtasch "Graun" - Trentino-Alto Adige, Italy	£15/£84
Mondeuse Blanche, Maison Philippe Grisard "Originelle" - Savoie, France	£19/£105
Sauvignon Blanc, Urs Hauser "Sarabande" - Ticino, Switzerland	£21/£115
Savagnin, Les Canons du Jean "Cuvee Capucine" - Jura, France	£24/£133
Merlot Bianco, Gialdi and Brivio "Bianco Rovere" - Ticino, Switzerland	£24/£135
VIN JAUNE	70ml £14
Arbois Vin Jaune, Domaine Rolet Père & Fils - Jura, France	
RED	125ml/750ml £14/£78
Pinot Nero, Alois Lageder - Trentino-Alto Adige, Italy	
Merlot, Urs Hauser "Bella Stasera" - Ticino, Switzerland	£17/£97
Lagrein Riserva, Cantina Terlano "Gries" - Trentino-Alto Adige, Italy	£19/£105
Dôle, Cave Jean-René Germanier "Balavaud Grand Cru" - Valais, Switzerland	£20/£110
Sforzato della Valtellina, Mamete Prevostini "Corte di Cama" - Inferno, Lombardy, Italy	£24/£133
Pinot Noir, Hofkellerei des Fürsten von Liechtenstein "Ried Herawingert" - Liechtenstein	£27/£150
SWEET	70ml/375ml £14/£100
Moscato Rosa, Franz Haas "Schweizer" - Trentino-Alto Adige, Italy (50cl)	
Mitis de Vertroz, Jean- René Germanier - Valais, Switzerland (37.5cl)	£22/£115

FIFE ARMS
HOTEL

Fondue
- HUT -



A STORY OF FONDUE & FOLKLORE

Switzerland is renowned for exceptional cheeses. With cheese-making traditions rooted in centuries of craftsmanship and folklore.

One classic tale tells the story of a humble peasant goatherd whose life intertwined with magical mountain dwarfs in the valley of Engadin in the Swiss Alps. These elusive beings aided him in times of need and when duty called him away, he entrusted his herd to their care. The dwarfs worked their magic diligently except when the Foehn wind, wild and untamed, roared down the valley. They would then retreat deep into the earth, vanishing until the stormy breath had stilled.

One fateful day, while the peasant was across the lake on business, the Foehn awoke in fury, trapping him on the far shore for nearly a week. The dwarfs, hidden beneath the ground, were unable to tend to his herd and when he returned, hunger and thirst had claimed all but one of his goats.

When his sorrow subsided, the dwarfs emerged, offering to teach him an ancient craft to transform his fortunes - the art of making cheese from sweet milk. Guided by their wisdom, he sacrificed his old goat and used its stomach to create rennet, a magical

ingredient that curdled the milk. From their teachings, he crafted an exceptional cheese, passing the recipe down through generations and, according to legend, adding a hint of magic to Swiss cheese...

The mystical origins of this cheese then lent themselves to a later Swiss tradition - the fondue.

Originating back to the winters of the 18th century, rural farming communities of Switzerland would gather in the cold, dark winter months and dip stale bread into a melted mix of local cheeses. This deliciously warming meal, shared by families around the glow of the hearth, soon became a treasured custom passed on to future generations.

Fondue at the Fife arrived via our Swiss owners, Iwan and Manuela Wirth. Whilst enjoying winters in Scotland, Iwan and Manuela began making their own fondue at home to share with loved ones. The opening of the hotel provided an opportunity to share this magical experience with both guests of the hotel and neighbours in the village, thus beginning our tradition of opening the Fondue Hut each winter.

THE FIFE ARMS FONDUE RECIPE

Enjoy a taste of the Fife Arms at home by recreating our recipe.

- 175ml of a crisp, dry white wine such as Chardonnay
- 2 garlic cloves, peeled
- 150g Emmental cheese, grated
- 150g Raclette cheese, grated
- 200g Gruyère cheese, grated
- 2tsp kirsch
- 10g potato or corn starch
- Nutmeg, to taste
- Roasted baby potatoes and small Jerusalem artichokes
- Your favourite bread diced
- Pickled cucumbers and baby onions
- Olive oil

Making fondue requires a little love and attention to get it just right. Mix the cheeses with the starch, heat and discard the garlic cloves in a pan before pouring in the wine, and then gradually add the cheese in small handfuls. Make sure to stir slowly until silky smooth, before mixing in a pinch of nutmeg and a splash of kirsch.

FONDUE ETIQUETTE

Master the art of fondue with these top tips to enjoy it like a true connoisseur.

- Stir clockwise or in a figure of eight - this is the best way to keep the cheese well mixed.
 - Only one dip per item - each delicious bite should only be submerged in cheese once. It is a meal to share after all.
 - Don't drop your bread - if you happen to lose it in the pot of melted goodness, according to tradition, the next round is on you!
 - Only one fork dipping at a time - there is plenty of cheese for all.
 - Remember the hidden treasure - la religieuse is the thin crispy cheese crust that forms at the bottom of the fondue pan. Use a blunt knife to lift this cheesy layer and enjoy.
- Pairing tips: Enjoy your fondue with whisky, white wine, kirsch, a sharp cider, or hot tea to help balance its richness.