



THE
Clunie
DINING ROOM

BREAKFAST
MENU

CUCUMBER, APPLE & MINT PRESSED JUICE
GINGER, TURMERIC & CAYENNE PEPPER BOOST SHOT
BLUEBERRY & BANANA SMOOTHIE
STRAWBERRY & OATMEAL SMOOTHIE
SELECTION OF LOOSE LEAF ETEAKET TEAS & MOZZO COFFEES
FIFE ARMS BLOODY MARY £15.00 LOUIS ROEDERER MIMOSA £21.00

FROM THE TABLE

Granola, Rora Natural Yoghurt & Cereals

Scottish Charcuterie & Cheeses

Freshly Baked Pastries & Breads

Fresh & Preserved Fruits

Homemade Muffins

FROM THE KITCHEN

SCOTTISH PINHEAD PORRIDGE rhubarb jam, roasted hazelnut, Braemar honey, choice of milk

WARM ABERDEENSHIRE BUTTERIES

LORNE SAUSAGE ROLL fried egg, HP brown sauce

ARGYLL SMOKED TROUT potato rosti, dill creme fraiche, fried egg

ARBROATH SMOKIE smoked Haddock, scrambled egg, Isle of Mull cheddar, hollandaise

KATY'S EGGS 2 boiled eggs & sourdough soldiers

WILD MUSHROOMS ON TOAST sourdough toast, hollandaise, fried egg, spinach

THE FIFE ARMS EGGS BENEDICT smoked ham hock, poached eggs, hollandaise, toasted English muffin

VEGETARIAN GHILLIE'S BREAKFAST eggs cooked your way, sausage, wild mushroom, grilled tomato,
veggie haggis, spinach, tattie scones, baked beans

GHILLIE'S BREAKFAST eggs cooked your way, smoked bacon, sausage, haggis, Stornoway black pudding,
tattie scone, field mushroom, baked beans, grilled tomato

BUTTERMILK PANCAKES OR FRENCH TOAST - streaky bacon & maple syrup
- candied pecans, Braemar honey, caramelized banana &
vanilla creme fraiche

All fish, tea & coffee is locally or sustainably sourced.