



THE
Clunie
DINING ROOM

SUNDAY
MENU

TO START

CLASSIC PRAWN COCKTAIL
Brown Bread & Butter

CHICKEN LIVER PAIRFAIT
Mirabelle Plum, 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 MACKEREL
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. Please note any game may contain shot fragments. *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.*