

PLANT BASED

MENU



THE
Clunie
DINING ROOM

TO START

SPICED CHARRED CARROTS

Buckwheat, Golden Raisins, Carrot Jus

£17.00

HERITAGE BEETROOT

Oat Labneh, Tarragon Emulsion, Walnuts & Pickled Brumble

£16.00

TO FOLLOW

PEARL BARLEY RISOTTO

Charred Brassicas, Roasted Almond Foam, Nasturtium

£25.00

ROAST CELERIAC

Celeriac Veloute, Pickled Mushrooms, Celery, Wild Rice

£25.00

DESSERT

STICKY TOFFEE PUDDING

Stem ginger ice cream and fife whisky sauce

£11.00

BLACKBERRY KIR ROYALE

Blackberry sorbet topped with Champagne

£12.00