



CLUNY BANK

Restaurant & Rooms

A La Carte Menu



CLUNY BANK



Real and Local Food Restaurant 2011

Restaurant & Rooms



Real Food Chef Medaille D'Or 2010
Restaurant Special Commendation 2010



Restaurant of the Year 2008

Franklins Restaurant

Prologue

Light Oxtail Soup served with a tot of Sherry (gf, df)

Five Pounds and Twenty-Five Pence

Smoked Cod Rarebit with Tomato Ragu (gf)

Eight Pounds and Ninety-Five Pence

Chicken Liver, Foie Gras Parfait, Cranberry, Port and Orange Jelly (gf)*

Seven Pounds and Ninety-Five Pence

Prawn and Crab Cocktail, Adobo Mayonnaise, Roquito Pepper Pearls (gf)

Nine Pounds and Twenty-Five Pence

Carrot and Coriander Fritters, Lemon, Honey and Mustard Drizzle (v, df)

Six Pounds and Ninety-Five Pence

Pigeon Breast, Black Pudding Bon Bon, Beetroot Rosti

Eight Pounds and Seventy-Five Pence

The Main Event

Scotch Aberdeen Angus Fillet Steak Medallions with Stroganoff Sauce (gf)

Twenty-Six Pounds and Ninety-Five Pence

Hebridean Lamb roasted in Hay and Rosemary, Minted Cassoulet (gf, df)

Twenty-Two Pounds and Ninety Five Pence

Whole Plaice, Pinhead Caper Butter (gf)*

Twenty Pounds and Sixty-Five Pence

Medallions of Sika Deer, Red Cabbage, Game Sauce (gf, df)

Twenty-Five Pounds and Seventy-Five Pence

Loin of Hare, Leg Meat Suet Pudding, Light Mustard Sauce

Twenty-One Pounds and Fifty-Five Pence

Poussin, Confit Leg, Roasted Breast, Crushed Peas (gf, df)

Nineteen Pounds and Ninety-Five Pence

Sea Bream Fillets, King Scallop, Scallop and Spinach Mousse (gf)*

Twenty Pounds and Eighty-Five Pence

**All main courses are served with a Medley of Vegetables and the Chef's choice of Potatoes.
Requests for extra bread, potatoes or vegetables will be charged accordingly.**

Sourcing produce locally and from Scottish suppliers is given the highest priority. We would like to give recognition to our main suppliers for the high quality produce we receive.

**MacBeths Butchers in Forres
Wild Tastes, Kircaldy
Campbell's Prime Meat, Linlithgow**

Finale

Choose from a Selection of Homemade Desserts narrated by the Chef

Six Pounds and Fifty Pence

Platter of Scottish Cheeses accompanied with Peter's Yard Biscuits

Seven Pounds and Ninety-Five Pence

Encore

Cafetiere of Coffee, Espresso or Choose from a Selection of Teas

Two Pounds and Ninety-Five Pence

Cappuccino, Latte Macchiato

Three Pounds and Fifty Pence

Special Liqueur Coffee

From Five Pounds and Fifty-Five Pence



CLUNY BANK

We are happy to cater for vegetarians or special dietary requirements with advance notice, or we can advise on dishes suitable for intolerances, just ask.

We kindly request that guests do not make or receive calls on mobile devices whilst in the restaurant.

***All Prices Inclusive of VAT
There is no Service Charge
Gratuities are at discretion of the customer***

***Please note that reservations are required at all times.
Restaurant Open to Non-Residents Mon to Sat from 6.30pm Last Orders 8.15pm.
Tel. 01309 674304***