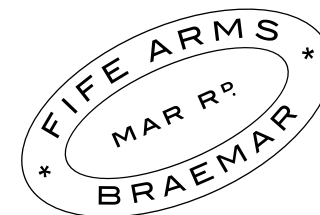


FONDUE HUT



FOOD

Charcuterie board	£20
<i>Great Glen cured pork and venison, Menzie's roast ham</i>	
Vegetable board	£16
<i>Wood-roasted brassicas, smoked almonds</i>	
Smoked salmon board	£22
<i>Dunkeld hot smoked & whisky cured smoked salmon</i>	
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Cheese fondue	£55
<i>For two, served with sourdough, wood-roasted potatoes & pickles, served with a nip of Kirsch</i>	
Traditional	
<i>Schlossberger & Appenberger cheese from Emmental valley, white wine, garlic, nutmeg</i>	
Scottish	
<i>Tain 'Fat Cow' & Isle of Mull cheddar, Brewdog pale ale, nutmeg</i>	
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Chocolate Fondue	£32
<i>For two, served with warm doughnuts, salted pretzels, fresh fruits and nuts. 72% dark chocolate & Royal Lochnagar whisky fondue.</i>	
Vegan & non-alcoholic chocolate fondue options available	

DRINKS

Sparkling	125ml/750ml
NV Ruinart Brut - Champagne, France	
	£22/ £125
White	
2020 Mont sur Rolle Grand Cru, Maison Blanche - Vaud, Switzerland	
	£9/£54
2018 Jacquere, Mathieu Goury - Savoie, France	
	£12/£65
2019 Petite Arvine, Jean- René Germanier - Valais, Switzerland	
	£15/£90
2017 Ermitage, Marie Thérèse Chappaz - Valais, Switzerland	
	£180
Red	125ml/750ml
2017 Merlot, Gialdi Brivio - Ticino, Switzerland	
	£13/£75
2018 Pinot Noir, Mathieu Goury - Savoie, France	
	£14/£82
2017 Nebbiolo, Mamete Prevostini "Inferno"- Valtellina, Italy	
	£16/£95
2016 Grain Noir, Marie Thérèse Chappaz - Valais, Switzerland	
	£185
Sweet	70ml/375ml
2016 Mitis de Vertroz, Jean- René Germanier - Valais, Switzerland	
	£18/£95
Eau - De - Vie	25ml
Miclo, Poire William - France	
	£8
Berghof, Kirsch - Switzerland	
	£9
Reisetbauer, Marille - Austria	
	£18

