



THE
Clunie
DINING ROOM

DINNER
MENU

EMBER GRILLED SUMMER VEGETABLES
anchovy & mint dressing . . .£14

LUNAN BAY FARM ASPARAGUS
fresh curd, pickled wild garlic, rye crisp . . .£18

DOUGLAS FIR CURED SALMON
ember cream, baby beetroot, sorrel . . .£16

SOUND OF MULL SCALLOPS BAKED IN THE SHELL
Summer mushroom, broad beans . . .£20

CONFIT INVERURIE CHICKEN TORTELLINI
pea velouté, crisp chicken skin, lemon thyme. . .£14

INVERCAULD ESTATE ROE DEER TARTARE
wood fired beetroot, juniper cured egg yolk . . .£16



WOOD FIRED HISPI CABBAGE
red pepper, smoked almonds, garlic . . .£22

SALT BAKED KOHLRABI
hazelnut, lemon, Swiss chard . . .£22

BAKED NORTH SEA HAKE
Deeside courgettes, new season beans, basil butter . . .£26

ISLE OF GIGHA HALIBUT
charred aubergine, buttermilk, spiced cauliflower . . .£30

WARK FARM HOGGET LOIN
wild garlic potato boulangère, Summer cabbage, radish . . .£28

HIGHLAND BEEF FILLET WELLINGTON - FOR TWO
grilled baby gem lettuce, Ayrshire new potatoes, shallot puree . . .£76



WOOD FIRED AYRSHIRE NEW POTATOES . . . £6
PEA, BROAD BEAN AND HOUSE CURED BACON FRICASSEE . . . £6

HAND-CUT CHIPS . . . £5

EMBER COOKED GREEN BEANS, PINE NUT DRESSING . . . £6

