

DINNER AT



THE
Clunie

WOOD-FIRED "CARTA DA MUSICA"
pickled juniper, dried venison, crème fraîche



SPELT, BLACK CABBAGE, SMOKED PORK

2016 Bodega Albamar 'O Esteiro', Rias Baixas, Spain

HOUSE-MADE "MANDILLI"
golden tomato, oregano, Bonnington Linn cheese

2018 Fabulas Pecorino, Abruzzo, Italy

EAST COAST SQUID
white polenta, lemon, parsley

2018 Gaia Wild Ferment Assyrtiko, Santorini, Greece

BIRCH ROASTED HEBRIDEAN LAMB LOIN
macerated runner beans, basil & white vinegar

*2014 Tardieu-Laurent Crozes Hermitage 'Vielles Vignes',
Rhône, France*



SELECTION OF SCOTTISH CHEESES
red onion chutney, oatcakes

..... supplement £5pp



BRAEMAR RHUBARB SORBET
Perthshire raspberry, Prosecco

BRAEMAR HEATHER, BLACKCURRANT & NETTLES
honey, meringue

2018 Framingham Noble Riesling, Marlborough, New Zealand

 menu £95
wine pairing £55

