



DINNER AT

THE
Clunio

LEEK TERRINE

ember cream, endive, Arran mustard

*2016 Altesse, Roussette du Bugey, Franck Peillot
Savoie, France*



WARK FARM HEBRIDEAN HOGGET RAGU
potato gnocchi, Bonnington Linn goats cheese

*2018 Verdejo, Cantayano
Rueda, Spain*

SCRABSTER MONKFISH

braised lentils, smoked sausage, charred onion broth

*2018 Field Blend, Luis Seabra Xisto Illimitado Tinto
Douro, Portugal*

INVERCAULD ESTATE VENISON FILLET

night-baked turnip, radicchio

*2014 Cote Rotie, Domaine Garon
Northern Rhone, France*



SELECTION OF SCOTTISH CHEESES

Ballater apple paste, oatcakes..... *supplement £5pp*



SEA BUCKTHORN & CLEMENTINE

CHOCOLATE

hazelnut, Jerusalem artichoke

*2013 Amigne, JR Germanier, Mitis de Vertroz
Valais, Switzerland*



menu £95
wine pairing £55

