



THE  
**Clunie**  
DINING ROOM

**DINNER**  
MENU

**STARTERS**

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SCOTTISH SQUID RISOTTO,  
squid ink, fennel, lemon. . .£12

\*INVERURIE WOOD PIGEON,  
oatmeal, fresh curd, walnut. . .£16

SLOW COOKED DUCK EGG,  
charred purple sprouting broccoli, onion purée, hazelnut ash . . .£14

WHITE ALBA TRUFFLE,  
hand-cut pasta, cultured butter . . . £18

SHETLAND MUSSELS,  
East Coast cured 'nduja', sourdough, tomato . . .£14

**MAINS**

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POT ROAST MONKFISH,  
braised baby onion, wild leek, airdried ham . . .£30

LOIN OF HIGHLAND VENISON,  
wood roasted pumpkin, trevise, castelluccio lentil . . .£28

SALT-BAKED CELERIAC,  
grilled pear, chestnut, tarragon . .£20

\*BURNSIDE FARM PHEASANT,  
polenta, charred sprouts, pickled pork fat. . .£28

BIRCH SEARED SALMON  
kale, potatoes, fennel, lemon . . .£24

**ACCOMPANIMENTS**

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ROASTED CAULIFLOWER  
smoked butter,  
sunflower seeds, dill  
. . . £7 . . .

WOOD-FIRED POTATOES  
smoked butter,  
cured pork  
. . . £7 . . .

RAINBOW CHARD  
lemon, olive oil  
. . . £7 . . .

*\*Please be advised that game dishes may contain shot*

