



THE
Clunie
DINING ROOM

DINNER
MENU

INVERCAULD ESTATE GARDEN RUNNERBEANS
hand-cut pasta, smoked almonds, mint . . .£14

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

ROASTED SOUND OF MULL SCALLOPS
Jerusalem artichoke, hazelnut, lemon . . .£20

ABERDEENSHIRE BEEF TARTARE
wood-fired beetroot, juniper cured egg yolk . . .£17



WOOD-FIRED PUMPKIN
smoked onion, goat's curd, dandelion, rosemary . . .£22

BAKED WILD HALIBUT
white beans, foraged girolles, lemon . . .£32

STRIPESIDE FARM SADDLEBACK PORK CHOP
fermented white cabbage, lardo, rainbow chard . . .£26

HIGHLAND BEEF FILLET WELLINGTON - FOR TWO
purple sprouting broccoli, Ayrshire new potatoes, shallot puree . . .£80



WOOD-FIRED AYRSHIRE NEW POTATOES . . . £6

HAND-CUT CHIPS, BIRCH ASH SALT . . . £5

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

