



THE
Clunie
DINING ROOM

DINNER
MENU

EMBER GRILLED SPRING VEGETABLES
Sherry Vinegar . . . £14

WOOD-ROASTED ASPARAGUS
Anchovy, Sourdough, Preserved Wild Garlic . . . £18

STONEHAVEN LOBSTER
Grilled Baby Gem, Lobster Emulsion, Fennel. . . £20

RAGU OF INVERCAULD ESTATE BEEF "HAMISH"
Hand Cut Pasta, Shepherd's Store . . . £17



SALT-BAKED TURNIP
Miso, Grelot Onions, Truffle Broth . . . £22

WOOD-ROASTED JOHN DORY
Beans, Paprika, Mussel Vinaigrette. . . £34

NORTH-SEA HALIBUT
Peas, Chard, Lemon. . . £36

INVERCAULD ESTATE VENISON LOIN
Ember Cooked Beetroot, Black Garlic, Lardo. . . £32

HIGHLAND BEEF FILLET WELLINGTON - FOR TWO
White Onion, Red Wine Jus, New Potatoes . . . £80



WOOD-FIRED NEW POTATOES . . . £6

BIRCH ASH SALTED CHIPS . . . £5

HISPI CABBAGE, PINE NUT DRESSING . . . £6

