



VALENTINE'S AT
THE
Clunie
DINING ROOM

SCALLOP COOKED IN ITS SHELL

Grapefruit Molasses, Dried Roe, Gem lettuce
2019 Gusbourne Brut Reserve, Kent, England



LEEK & SALSIFY PRESS

Hazelnut Pesto, Winter Truffle, Cress
2019 Callet/Fogoneu Blend, 4 Kilos "12 Volts", Mallorca, Spain



SEA BASS

Gnocchi, Smoked Haddock
2020 Chassagne-Montrachet, Bachelet-Monnet



STUFFED PARTRIDGE

Chicken & Chestnut Mousse, Potato, Parsnip, Cabbage
2020 Château Le Puy "Emilien", Bordeaux, France



RHUBARB, CREAM CHEESE, TARRAGON



PASSIONFRUIT, MILK CHOCOLATE & RUM

Milk Chocolate Mousse, Crumb, Rum Gel, Passionfruit Sorbet
2017 Mitis de Vertroz, JR Germanier, Valais, Switzerland



Tasting Menu
£120 per person
Wine Pairing
£95 per person

