



THE
Clunie
DINING ROOM

DINNER
MENU

LEEK & SALSIFY

Hazelnut Pesto, Summer Truffle, Cress . . . £20.00

ORKNEY SCALLOP

Seaweed, Cucumber, Sea Beet, Caviar, Beurre Blanc . . . £24.00

PORK CHEEK

Cauliflower, Salted Plum, Puffed Pork Skin . . . £22.00

RED MULLET

Rhubarb, Buttermilk, Sorrel . . . £22.00

VEAL SWEETBREAD

Bacon Purée, Pickled White Cabbage, Parsley Foam . . . £20.00



CELERIAC RISOTTO

Pickled Onions, Rosemary, Cairnsmore Ewe's Cheese . . . £32.00

LINE CAUGHT POLLOCK

Mussels, Asparagus, Curry, Lime . . . £38.00

JOHN DORY

Roullie, Pak Choi, Bouillabaisse Consommé . . . £38.00

CORN FED CHICKEN BREAST

Wild Garlic, Smoked Potato, Three Cornered Leek, Stuffed Morel . . . £40.00

INVERCAULD ESTATE VENISON LOIN

Roasted Onion, Broccoli, Hazelnut . . . £40.00

DUCK PITHIVIER - FOR TWO

Duck Liver, Jersey Royal Hasselbacks, Turnip, Spring Cabbage, Duck Sauce . . . £120.00

Add Summer Truffle . . . £10.00 for two



TRUFFLED MASH . . . £10.00

ASPARAGUS, CONFIT EGG YOLK . . . £12.00

BRASSICAS, HAZELNUT, BROWN BUTTER . . . £8.50

SEASONAL VEGETABLES, TARRAGON DRESSING . . . £8.50

