



THE
Clunie
DINING ROOM

DINNER

MENU

TO START

EMBERED BEETROOTS

with ewe's curd, walnut and watercress £18.50

CURED HALIBUT

with fennel, tomato and radish £19.75

WEST COAST SCALLOP

with pumpkin, sea aster and candy pumpkin seeds £23.75

MACDUFF LOBSTER TAIL

with smoked aubergine, clotted cream and lemon balm £24.25

PERTSHIRE WOOD PIGEON

with plum, savory granola and wild mushrooms £21.50

PORK AND BLACK PUDDING PRESS

with pistachio, crab apple and duck egg £23.50

TO FOLLOW

JERUSALEM ARTICHOKE

with pearl barley, autumn truffle, tain cheddar and black garlic £32.50

NORTH SEA COD

with mussels, pickled mustard seeds, scraps and samphire £37.75

MONKFISH

with brown-butter hollandaise, broccoli and baby gem £41.75

BALMORAL ESTATE PARTRIDGE

with beetroot, blackberry, confit leg and game jus £38.00

INVERCAULD VENISON LOIN

with hot pot, cabbage, baby kale and confit chestnut £42.50

SIDES

TRUFFLE MASH £10.00

BRASSICAS WITH HAZELNUT and BROWN BUTTER £8.50

SEASONAL VEGETABLES and TARRAGON DRESSING £8.50

FRIES WITH BIRCH ASH SALT £5.00



ALL DISHES ARE MADE IN AN ENVIRONMENT WHERE ALL ALLERGENS ARE PRESENT, INCLUDING NUTS, DAIRY & GLUTEN. WE ARE PROUD TO SUPPORT THE RIVER DEE TRUST AND INVITE YOU TO SUPPORT THEIR EFFORTS TO IMPROVE RIVERS FOR FUTURE GENERATIONS WITH A DISCRETIONARY £1 DONATION ADDED TO YOUR BILL. THE RIVER DEE TRUST IS A CHARITY REGISTERED IN SCOTLAND, No: SCO28497.