



THE  
**Clunie**  
DINING ROOM

**DINNER**  

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**MENU**

TO START

50G EXMOOR CAVIAR  
buckwheat blinis, crème fraîche £125.00

CRAPUDINE BEETROOTS COOKED IN EMBERS  
whipped goats curd, pickled walnut and tardivo £18.00

TREACLE CURED RAINBOW TROUT  
buttermilk, sea herbs, radish £19.00

SEARED WEST COAST SCALLOP  
grilled foragers mushrooms, hazelnut & truffle vinaigrette £24.00

DRESSED HEN CRAB  
pickled salsify, stem ginger mayonnaise & toasted muffin £23.00

BLACK PUDDING AGNOLOTTI  
cauliflower & yoghurt purée, sorrel £22.00

TO FOLLOW

CAMBUS O'MAY CHEESE SOUFFLÉ  
melted sweet leeks, winter leaves, pickled walnut dressing £28.00

WOOD-ROASTED NORTH SEA COD  
Shetland mussels, pickled salsify, almond & vermouth £39.00

WILD SCOTTISH PHEASANT  
beetroot, shallot tart tatin, pickled blackberry £38.00

INVERCAULD VENISON  
grilled mushroom toast, cauliflower, truffle & Madeira jus £43.00

ABERDEENSHIRE BEEF WELLINGTON - FOR 2  
truffle pommes mousseline, smoked mushroom jus £110.00

1.2KG ABERDEENSHIRE RIB EYE ON THE BONE - FOR 2  
triple cooked chips, winter leaf salad, pickled walnut dressing, Fife Arms smoked bone marrow jus  
£120.00



*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: SC028497.*