



THE
Clunie
DINING ROOM

DINNER

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



SUPPLEMENTS APPLY TO CERTAIN DISHES FOR THOSE GUESTS ON A DINNER INCLUSIVE PACKAGE

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.