



THE
Clunie
DINING ROOM

£95 per person

CAPE WRATH OYSTERS

green apple mignonette

Louis Roederer "Collection" 243, Champagne, France



OUR SOURDOUGH & BANNOCKS



SMOKED "LOVE BIRD"

wood roasted quail, ember roasted leeks, hazelnut, truffle

Maranges 1er Cru 'Clos de la Boutière' 2020, Bachelet Monnot, Burgundy, France



BBQ TURBOT

pickled cucumber, exmoor caviar, champagne sauce

Auxey-Duresses 1er Cru 'La Parapelle' 2020, Domaine Lafouge, Burgundy, France



DARK CHOCOLATE SOUFFLE

crème fraîche ice cream

Pinot Gris Grand Cru Brand 2009, Josmeyer "L'Exception", Alsace, France



PASSIONFRUIT CARAMEL BON BONS

Sommerlier's wine flight - £80 per person

Please note, the Valentines menu is to be enjoyed by the entire party

