



THE
Clunie
DINING ROOM

DINNER

MENU

TO BEGIN

50GR PLATINUM CAVIAR
Pink Fir Apple Potato Crisp & Bonito Cream
£125.00

CAPE WRATH OYSTERS
Celery, Cucumber, Dill & Horseradish Cream
£24.00

STARTERS

ISLE OF WIGHT TOMATOES
Charred Peaches, Soft Cheese, Hot Heather Honey £18.00

HAND DIVED ORKNEY SCALLOPS
Scott X.O., Egg Yolk, Trout Roe, Lime £24.00

DENHEAD ASPARAGUS
Wild Garlic, Stuffed Morels, Brioche, Smoked Crowdie £24.00

INVERCAULD ESTATE BEEF TARTARE
Onion Cream, Parsley, Toasted Yeast, Bone Marrow Crostini £22.00

MACDUFF LOBSTER RAVIOLO
Lobster Bisque, Lemon, Garden Herbs £24.00

MAINS

PEARL BARLEY RISOTTO
Charred Brassicas, Roasted Almond Foam, Nasturtium £25.00

BUTTER POACHED COD
Crispy Cod Brandade, Embered Leeks, Mussel Cream £38.00

WOOD-FIRED HALIBUT
Smoked Butter, Brown Shrimp, Capers, Lemon £45.00

SCOTCH LAMB SADDLE
Jersey Royals, Isle of Wight Tomatoes, Mint £45.00

INVERCAULD ESTATE VENSION WELLINGTON
Parsley Root, Orange, Medjool Date, Cointreau £45.00

35 DAY DRY-AGED CLUB STEAK 500G
Potato Rosti Chips & Cafe de Paris Sauce £75.00

WHOLE DRY-AGED ST BRIDES DUCK - FOR 2
Duck Fritter, Rosti Chips, Duck Sauce, Creamed Cabbage £125.00

SIDES

Charred Brassicas, roasted almond milk and crispy garlic £8.00
Hispi Cabbage, Fermented Bean Butter, Sourdough Crumble £8.00
Potato Rosti Chips, Smoked Mayonnaise £8.00
Garden Kales, Sesame, Gem Lettuce, Seaweed, Parmesan £8.00



SUPPLEMENTS MAY APPLY FOR THOSE ON A DINNER INCLUSIVE PACKAGE.

ALL DISHES ARE MADE IN AN ENVIRONMENT WHERE ALL ALLERGENS ARE PRESENT, INCLUDING NUTS, DAIRY & GLUTEN. PLEASE NOTE, ANY GAME MAY CONTAINS SHOT OR SHOT FRAGMENTS. 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.