



THE
Clunie
DINING ROOM

DINNER

MENU

SNACKS

VIOLET ARTICHOKE
Pistachio & Jalapeno sauce
£14.00

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

CAPE WRATH OYSTERS
X.O. Vinegar, Yuzu
3PCS £14.00/6PCS £28.00

STARTERS

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

HAND DIVED ORKNEY SCALLOPS CRUDO
Sea Buckthorn, Golden Berries, Ginger, Coriander £24.00

SCOTTISH GIROLLES
Burford Brown Egg, Chicken Wing Consommé £23.00

LAMB LOIN TARTARE
Anchovies, Lilliput Capers, Sesame Lavosh £22.00

MACDUFF LOBSTER RAVIOLO
Lobster Butter Sauce, Bergamot, Trout Roe £24.00

MAINS

BUTTER POACHED COD
Smoked Bacon Velouté, Summer Greens, Crispy Brandade £38.00

WOOD-ROASTED SEA BREAM
Isle of Wight Tomatoes, Vermouth Buerre Blanc £48.00

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

INVERCAULD ESTATE VENISON
Parsley Root, Orange, Medjool Date, Cointreau, Hazelnut £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 & Crispy Garlic £8.00
Hispi Cabbage, Fermented Bean Butter, Sourdough Crumble £8.00
Roasted Baby Potatoes with Chilli & Seaweed Butter £8.00
Garden Kales, Sesame, Gem Lettuce, Seaweed, Parmesan £8.00



All fish, tea & coffee is locally or sustainably sourced.

If you have a food allergy or intolerance, please let us know before ordering. We use ingredients which contain allergens across our kitchen. Please note any game may contain 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 discretionary £1 donation added to your bill. The River Dee Trust is a charity registered in Scotland, No: