



THE
Clunie
DINING ROOM

TASTING
MENU

SNACKS

MACDUFF CRAB TOAST

Finger Lime, Basil,
Crème Fraiche, Apple

CAPE WRATH
TEMPURA OYSTER

X.O Vinegar, Yuzo

ARRAN SMOKED
CHEDDAR GOUGER

Chive

*Trento, Ferrari "Perlé" Brut 2018
Trentino-Alto Adige, Italy*

BREAD

SOURDOUGH
Fermented Lemon Butter



MACDUFF LOBSTER RAVIOLO

Bergamot Butter Sauce, Trout Roe, Sea Purslane

*Godello, Rafael Palacios "As Sortes" 2022
Galicia, Spain*

SCOTTISH GIROLLES

Chicken Wing Consommé, Slow Cooked Egg, Tarragon

*Valtellina Superiore, Mamete Prevostini "La Cruus" Inferno 2021
Lombardy, Italy*

BUTTER POACHED COD

Crispy Cod Brandade, Pea & Bacon Velouté

*Sauvignon Blanc, Urs Hauser "Sarabande" 2021
Ticino, Switzerland*

INVERCAULD ESTATE VENISON

Parsley Root, Medjool Date puree, Cointreau

*Pomerol, Château Le Gay 2015
Bordeaux, France*

COLBEGGIE FARM STRAWBERRIES

Yogurt Parfait, Candied Pistachio Strawberry Sorbet, Basil

*Recioto di Soave, Pieropan "Le Colombare" 2020
Veneto, Italy*

SCOTTISH SWEETS

£125 PP

WINE PAIRING £125 PP

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: SC028497