

DESSERT

MENU



THE
Clunie
DINING ROOM



DESSERTS

“CRANACHAN”

Whisky Jelly, Raspberry Sorbet, Caramelized Oats

£11.00

Recioto di Soave, Pieropan “Le Colombare” 2020, Veneto, Italy 2020 £13.00

DARK CHOCOLATE & POPCORN DELICE

Dark Chocolate Torte, Popcorn & White Chocolate Magnum

£11.00

Recioto della Valpolicella, Ca’ Rugate ‘L'Eremita’, Veneto, Italy 2019 £13.00

COLBEGGIE FARM STRAWBERRIES

Yogurt Parfait, Candied Pistachio Strawberry Sorbet, Basil

£10.00

Pinot Gris Grand Cru Brand, Jospmeyer “L'Exception”, Alsace, France 2009 £13.00

BANANA MOUSSE

Peanut Butter Crumble, Croissant Ice Cream

£10.00

Mitis de Vertroz, JR Germanier, Valais, Switzerland 2017 £20.00

SELECTION OF SCOTTISH CHEESE

Arran Oat Cakes, Chutney, Celery & Grapes

£16.00

Ruster Ausbruch, Wenzel Trockenbeerenauslese, Burgenland, Austria 2016.. £26.00

Tea & coffee is 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.

SWEET

*glass/bottle

Moscato d'Asti di Strevi, Contero 2024 <i>Piedmont, Italy (37.5 cl)</i>	£34
Brachetto d'Aqui, Contero 2024 <i>Piedmont, Italy (37.5 cl)</i>	£34
Chenin Blanc, Fairview "La Beryl Blanc" 2021 <i>Paarl, South Africa (50 cl)</i>	£11/£75
Recioto della Valpolicella, Ca' Rugate 'L'Eremita' 2019 <i>Veneto, Italy (50 cl)</i>	£13/£92
Recioto di Soave, Pieropan "Le Colombare" 2020 <i>Veneto, Italy (50 cl)</i>	£13/£92
Moscato Rosa, Franz Haas "Schweizer" 2023 <i>Trentino-Alto Adige, Italy (50 cl)</i>	£14/£100
Mitis de Vertroz, JR Germanier 2017 <i>Valais, Switzerland (37.5 cl)</i>	£20/£105
Pinot Gris Grand Cru Brand, Domaine Josmeyer "L'Exception" 2009 <i>Alsace, France (75 cl)</i>	£13/£130
Sauternes, Château Rieussec Grand Cru Classé 2010 <i>Bordeaux, France (75 cl)</i>	£15/£130
Ruster Ausbruch, Wenzel, Trockenbeerenauslese 2016 <i>Burgenland, Austria (37.5 cl)</i>	£26/£135
Ribolla, Simcic "Leonardo" 2015 <i>Brdo, Slovenia (37.5 cl)</i>	£27/£145
Savagnin, Domaine de La Tournelle "A L'Aube" 2009 <i>Jura, France (37.5 cl)</i>	£150
Graacher Himmelreich Riesling Auslese, Joh. Jos Prüm 2013 <i>Mosel, Germany (75 cl)</i>	£15/£155
Mitis de Vertroz, JR Germanier 2009 <i>Valais, Switzerland (75 cl)</i>	£175
Tokaji Aszu 5 Puttonyos, Oremus 2013 <i>Tokaji, Hungary (50 cl)</i>	£26/£175
Vin Santo di Carmignano, Capezzana 2016 <i>Tuscany, Italy (37.5 cl)</i>	£180

*one glass 70ml

glass/bottle

Passito di Pantelleria, M. De Bartoli "Bukkuram" 2014	£26/£180
<i>Sicily, Italy (50 cl)</i>	
Vin de Constance, Klein Constantia 2006	£27/£195
<i>Constantia, South Africa (50 cl)</i>	
Petite Arvine, Marie-Therese Chappaz "Grain Noble" 2016	£195
<i>Valais, Switzerland (50 cl)</i>	
Recioto della Valpolicella Classico, L'Arco 2017	£200
<i>Veneto, Italy (50 cl)</i>	

Cellar Vertical

Sauternes, Château d'Yquem Premier Cru Supérieur 1990	£640
<i>Bordeaux, France (75 cl)</i>	
Sauternes, Château d'Yquem Premier Cru Supérieur 1995	£46/£490
<i>Bordeaux, France (75 cl)</i>	
Sauternes, Château d'Yquem Premier Cru Supérieur 1996	£350
<i>Bordeaux, France (37.5 cl)</i>	
Sauternes, Château d'Yquem Premier Cru Supérieur 1998	£350
<i>Bordeaux, France (37.5 cl)</i>	

FORTIFIED

glass/bottle

LBV Unfiltered, Ramos Pinto 2018	£7/£70
<i>Douro, Portugal (75 cl)</i>	
Pedro Ximénez, Valdespino "El Candado" NV	£9/£78
<i>Jerez, Spain (75 cl)</i>	
Maury Rouge, Mas Amiel 2022	£10/£90
<i>Roussillon, France (75 cl)</i>	
Fino, Emilio Hidalgo "La Panesa" NV	£13/£140
<i>Jerez, Spain (75 cl)</i>	
Oloroso, Emilio Hidalgo "Villapanés" NV	£14/£140
<i>Jerez, Spain (75 cl)</i>	
Tawny 20 Yrs Old, Ramos Pinto "Quinta do Bom Retiro" NV	£14/£145
<i>Douro, Portugal (75 cl)</i>	
Palo Cortado, Emilio Hidalgo "Marques de Rodil" NV	£16/£175
<i>Jerez, Spain (75 cl)</i>	
Vintage, Warre's 1977	£22/£235
<i>Douro, Portugal (37.5 cl)</i>	