



THE
Clunie
DINING ROOM

TASTING
MENU

SNACKS

**VIOLET
ARTICHOKES**
Romesco & Hazelnut Sauce

**CAPE WRATH
OYSTER**
X.O Vinegar, Yuzu

**ARRAN SMOKED
CHEDDAR GOUGER**
Chives

Gusbourne Blanc de Noirs 2021
Kent, England

BREAD

SOURDOUGH
Roasted Aubergine Dip



HAND DIVED ORKNEY SCALLOPS CRUDO

Sea Buckthorn, Golden Berries, Ginger, Coriander

Ribeiro Blanco, Adegas Sameiras "1040" 2022
Galicia, Spain

HERITAGE BEETROOT

Crowdie, Tarragon Emulsion, Walnuts & Pickled Bramble

Ribera del Duero Clarete, Dominio del Águila "Pícaro del Águila" 2023
Castilla y León, Spain

BROWN BUTTER POACHED HALIBUT

Chorizo, Mussels, Basil

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

INVERCAULD ESTATE VENISON

Bramble, Kohlrabi, Pine & Hazelnut

Saint-Émilion Grand Cru, Château Rocheyron 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