



THE
Clunie
DINING ROOM

VEGETARIAN
TASTING
MENU

SNACKS

VIOLET ARTICHOKES
Romesco & Hazelnut

MUSHROOM PARFAIT
Madeira Gel

**ARRAN SMOKED
CHEDDAR GOUGER**
Chive

Gusbourne Blanc de Noirs 2021
Kent, England

BREAD

SOURDOUGH
Roasted Aubergine Dip



SPICED CHARRED CARROTS
Buckwheat, Golden Raisins, Carrot Jus

Caiño/Espadeiro/Mencía, Albamar "Capitán Xurelo" 2022
Rias Baixas, Spain

HERITAGE BEETROOT
Crowdie, Tarragon Emulsion, Walnuts & Pickled Bramble

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

PEARL BARLEY RISOTTO
Charred Brassicas, Roasted Almond Foam, Nasturtium

St-Péray, Domaine de Lorient 2023
Rhône, France

ROAST CELERIAC
Celeriac Veloute, Pickled Mushroom, Celery, Wild Rice

Barbaresco 'Gallina', Piero Busso 2013
Piedmont, Italy

COLBEGGIE FARM STRAWBERRIES
Yogurt Parfait, Candied Pistachio Strawberry Sorbet, Basil

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

£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