



THE  
**Clunie**  
DINING ROOM

**DINNER**  

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**MENU**

SNACKS

VIOLET ARTICHOKE  
Romesco & Hazelnut sauce  
£14.00

50GR PLATINUM CAVIAR  
Blinis, Confit Egg Yolk & Bonito  
Cream  
£125.00

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

STARTERS

HERITAGE BEETROOT  
Crowdie, Tarragon Emulsion, Walnuts & Pickled Bramble £16.00

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

WILD MUSHROOM RISOTTO  
Pickled Shimejis, Madeira Gel, Parmesan £18.00

ABERDEENSHIRE BEEF TARTARE  
Pain Perdu, Sriracha, Crispy Shallots & Lemon £22.00

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

MAINS

BROWN BUTTER POACHED HALIBUT  
Chorizo, Mussels, Basil £44.00

WOOD ROASTED SEA BASS  
Harissa, Chermoula, Sea Herbs £48.00

TAMWORTH WOOD ROASTED PORK CHOP  
Heather Honey, Pickled Mustard Seeds, Rainbow Chard £40.00

INVERCAULD ESTATE VENISON  
Mulled Beetroot, Pine, Sloe Berry, Hazelnut £45.00

35 DAY DRY-AGED CLUB STEAK 500G  
Potato Rosti Chips & Diane Sauce £75.00

WHOLE DRY-AGED ST BRIDES DUCK - FOR 2  
Duck Fritter, Clementines, Rosti Chips, Clementine Duck Sauce, Fennel £125.00

SIDES

Honey Roasted Parsnips, Garlic Yogurt, Spicy Peanut Dukkha £8.00

Roasted Baby Potatoes with Chilli & Seaweed Butter £8.00

Hispi Cabbage, Salsa Verde & Anchovies £8.00

Gem Lettuce, Blue Murder Cheese & Hazelnuts £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.

"Prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill."

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.