



THE Clunie DINING ROOM

DINNER
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
3Pcs £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 RAVIOLI

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 a discretionary £1 donation added to your bill. The River Dee Trust is a charity registered in Scotland, No: SC028497.

