



THE  
**Clunie**  
DINING ROOM

PESCATARIAN  
TASTING  
MENU

**SNACKS**

**VIOLET ARTICHOKES**  
Romesco & Hazelnut

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

**ARRAN SMOKED  
CHEDDAR GOUGER**  
Chive

Gusbourne Blanc de Noirs 2021  
Kent, England

**BREAD**

**SOURDOUGH**  
Preserved Lemon Butter



**HAND DIVED SCALLOP CRUDO**

Sea Buckthorn, Golden Berries, Ginger, Coriander

Ribeiro Blanco, Adega 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**

Butter Sauce, Basil & Mussels

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

**WOOD ROASTED BUTTERNUT SQUASH**

Curry Spices, Coconut Yogurt, Coriander

Barbaresco 'Gallina', Piero Busso 2013  
Piedmont, Italy

**ALMOND FINANCIER**

Brown Butter Ice Cream, Hazelnut and Vanilla Namelaka

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

**SCOTTISH SWEETS**

**£125 PP**

**WINE PAIRING £125 PP**

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.