



THE Clunie DINING ROOM

PESCATARIAN
TASTING
MENU

SNACKS

VIOLET ARTICHOKE
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.