



THE
Clunie
DINING ROOM

PLANT BASED

MENU

TO START

SPICED CHARRED CARROTS

Buckwheat, Golden Raisins, Carrot Jus

£17.00

HERITAGE BEETROOT

Oat Labneh, Tarragon, Walnuts & Pickled Bramble

£16.00

TO FOLLOW

WILD MUSHROOM RISOTTO

Pickled Shimejis, Madeira Gel, Toasted Yeast, Black Truffle

£25.00

WOOD ROASTED BUTTERNUT SQUASH

Curry Spices, Coconut Yogurt, Coriander

£25.00

DESSERT

STICKY TOFFEE PUDDING

Stem Ginger Ice Cream and Caramel Sauce

£11.00

BLACKBERRY KIR ROYALE

Blackberry Sorbet Topped With Champagne

£12.00

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."