



THE
Clunie
DINING ROOM

TASTING
MENU

SNACKS

**VIOLET
ARTICHOKE**
Romesco & Hazelnut Sauce

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

**ARRAN SMOKED
CHEDDAR GOUGER**
Chives

Gusbourne Blanc de Noirs 2021
Kent, England

BREAD

SOURDOUGH
Preserved Lemon Butter



HAND DIVED ORKNEY SCALLOPS 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
Chorizo, Mussels, Basil

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

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

Saint-Émilion Grand Cru, Château Rocheyron 2015
Bordeaux, France

ALMOND FINANCIER

Brown Butter Ice Cream, Hazelnut & 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 known 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.