



THE  
**Clunie**  
DINING ROOM

TASTING  
MENU

**VIOLET  
ARTICHOKES**  
Romesco & Hazelnut Sauce

**SNACKS**  
**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 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.