



THE
Clunie
DINING ROOM

VEGETARIAN
TASTING
MENU

SNACKS

VIOLET ARTICHOKEs
Romesco & Hazelnut

MUSHROOM PARFAIT
Madeira Gel

**ARRAN SMOKED
CHEDDAR GOUGER**
Chive

Gusbourne Blanc de Noirs 2021
Kent, England

BREAD

SOURDOUGH
Preserved Lemon Butter

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SPICED CHARRED CARROTS
Buckwheat, Golden Raisins, Carrot Jus

Caiño/Espadeiro/Mencía, Albamar "Capitán Xurelo" 2022
Rias Baixas, Spain

HERITAGE BEETROOT
Crowdie, Tarragon Emulsion, Walnuts & Pickled Bramble

Ribera del Duero Clarete, Dominio del Águila "Pícaro del Águila" 2023
Castilla y León, Spain

WILD MUSHROOM RISOTTO

Pickled Shimejis, Madeira Gel, Toasted Yeast, Black Truffle

St-Péray, Domaine de Lorient 2023
Rhone, France

WOOD ROASTED BUTTERNUT SQUASH
Curry Spices, Coconut Yogurt, Coriander

Barbaresco 'Gallina', Piero Busso 2013
Piedmont, Italy

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.