



THE
Clunie
DINING ROOM

VALENTINE'S
MENU

OYSTERS TO SHARE

*Tempura, Oyster Mayo & Pickles
Rhubarb Mignonette
Pickled Cucumber, Celery & Granny Smith
Apple*

Gusbourne Blanc de Noirs, Kent, England
2020

PARKERHOUSE BREAD
Smoked Cultured Butter



ISLE OF SKYE SCALLOP
Finger Lime & Dulce Bearnaise

Pinot Bianco Riserva, Cantina di Terlano "Nova Domus", Trentino-Alto Adige, Italy 2022

DRY AGED ST BRIDES DUCK
Duck Leg Fritter, Parsnip, Comice Pear

Pommard, Benjamin Leroux, Burgundy, France 2020

RHUBARB SORBET
Fife Arms Gin & Lime Syrup

VALRHONA CHOCOLATE & BROWN BUTTER GANACHE
Hazelnut, Passionfruit & Coconut

Tawny 10 Yrs Port, Ramos Pinto "Quinta do Evramoira", Douro, Portugal NV

PETIT FOURS

£100 PP
WINE PAIRING £100 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.