



THE  
**Clunie**  
DINING ROOM

**DINNER**  
**MENU**

SNACKS

PLATINUM CAVIAR IOGR

Hand Cut Duck Fat Chips, Duck Egg  
Sherry Aioli

£ 30.00

BLOODY MARY CAPE WRATH  
OYSTERS

Celery Seed Salt, Peppercorn Oil

£ 12.00 3Pc / £24.00 6Pc

HIGHLAND HARVEST CRUDITES

Chive Crème Fraiche

£12.00

MARINATED ARTICHOKEs

Red Pepper Dip, Hazelnut, Sumac

£ 14.00

STARTERS

WOOD ROASTED ORKNEY SCALLOP  
Scott X.O, Crispy Seaweed, Lime £14.00 EACH

DENHEAD ASPARAGUS  
Wild Garlic Emulsion, Wild Mushrooms, Smoked Crowdie £17.00

SEA TROUT RILLETES  
Almonds, Fried Rye Bread £20.00

DRY AGED RUMP STEAK TARTARE  
Oyster Emulsion, Bone Marrow Butter Toast £22.00

MAINS

ROASTED COD  
Roast Chicken Butter Sauce, Macadamia Nuts, Dill & Brown Shrimp, Ember Leeks £45.00

WOOD ROASTED SEA BREAM  
White Vermouth & Garlic Espuma, Brown Butter Vinaigrette, Kale £35.00

BRAISED SALTMARSH LAMB SHOULDER  
Cumin & Bone Consomme, Yoghurt Flat Bread £42.00

ABERDEENSHIRE VENISON LOIN  
Bordelaise Sauce, Celeriac, Black Garlic £45.00

DRY-AGED ST BRIDES DUCK - FOR TWO  
Duck Fat Chips, Duck Ragu, Spring Vegetables £125.00

SIDES

Wood Roasted Pink Fir Potatoes with Nduja Butter £9.00  
Duck Fat Hand Cut Chips, Duck Egg Sherry Emulsion £8.00  
Cos Lettuce Salad, Avruga Caviar and Parmesan £9.00  
Sand Carrots, Coconut Yogurt and Pumpkin Seed Dukkha £8.00

