

5 COURSE TASTING MENU

DUNE
RESTAURANT

SNACKS & BREAD

CRAB & PRAWN TORTELLINI

Fowey mussels & white wine sauce, parsley oil

Paired with

Walt Riesling

CONFIT LAMB BELLY

ewes curd, samphire, pangritata, lamb jus (DF*) (NGCI*)

Paired with

Esk Valley Cabernet Sauvignon-Merlot-Malbec

HAKE LOIN

spiced tomato dahl, carrot purée, fennel bhaji, coriander & almond dressing, citrus yoghurt (NGCI*)

Paired with

Crazy Creatures Gruner Veltliner

VENISON LOIN

haunch & pancetta cobbler, glazed parsnip, blackberries, game jus (NGCI*)

Paired with

Chapoutier Côtes du Rhône

PUMPKIN PIE

sablé, pecan granola, cinnamon ice cream (NGCI*) (V)

Paired with

Spiced Pumpkin Flip Cocktail

PETIT FOURS

£70 PER PERSON | £30 SUPPLEMENT FOR DINNER INCLUSIVE GUESTS | DRINKS PAIRINGS £40

If you have any dietary requirements please inform a member of staff when ordering.

Wines are subject to availability. We try to source as much produce as possible from the local area.

V - Vegetarian, VG - Vegan, VG* - Vegan Option Available, GF - Gluten Free, GF* - Gluten Free Option Available, DF* - Dairy Free Option Available