

5 COURSE TASTING MENU

DUNE
RESTAURANT

SNACKS & BREAD

VODKA CURED CHALK FARM TROUT

avocado puree, bloody mary sorbet, linseed tuile, dill oil

Paired with

2021 Martín Códax 'Alba Martín' Albariño

BIRDS LIVER PARFAIT

pickled melon, glazed brioche, chicken skin cracker

Paired with

Gewurztraminer, Trimbach

GIGHA HALIBUT

chorizo pepperonata, pak choi, lemon butter sauce, chorizo crumb

Paired with

Verduzzo, Pizzini

CREEDY CARVER DUCK BREAST

choi sum, cherries, sticky dug leg bao bun, quackling, spiced duck jus

Paired with

Ulterior Mazuelo Parcela No. 4 Organic, Bodegas Verum

STRAWBERRIES & CLOTTED CREAM

ruby chocolate, strawberry mousse, genoise sponge, boddington's strawberries, clotted cream ice cream

Paired with

2021 Birbet Brachetto, Negro

**£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