

DUNE

RESTAURANT

STARTERS

Soup of the day, homemade bread (v)
Local mussels, Cornish cider, smoked bacon, crusty sourdough
Cornish brie arancini, turmeric mayonnaise (v)
Thai salmon and haddock fishcakes, cucumber salad, sweet chilli jam (gf)
Chicken liver parfait, toasted brioche
Confit duck terrine, pickled red cabbage slaw, prune gel

MAINS

Caper crust hake, prawn, Cornish crab, fresh chilli, squid ink linguine
Thai red fish curry, coriander, spring onion, sticky rice, cucumber salad
Corn fed chicken breast, dauphinoise potatoes, confit shallot, sweetcorn puree, crispy kale
Roasted rump of lamb, salsa verde, potato fondant, green beans, rosemary jus
Cornish yarg gnocchi, sugar snap peas, rosemary seeded cracker (v)
Butternut squash, courgette and Cornish blue risotto (v)
6oz Beef burger, smoked bacon, mature cheddar or blue cheese, mustard mayonnaise, brioche bun, fries
8oz Ribeye steak, mushroom, watercress, fries, cherry vine tomatoes

Skinny fries - £3.50 | Seasonal vegetables - £3.50 | Mixed salad - £3.50
Béarnaise sauce - £3.50 | Peppercorn sauce - £3.50 | Port & stilton sauce - £3.50

DESSERT

White chocolate cheesecake, cookie crumb milk foam, banana parfait, pistachio sponge
Sticky toffee pudding, salted caramel sauce, Cornish clotted cream
Passion fruit and coconut posset, poached raspberries, sugar tuile, shortbread biscuit
Dark chocolate and peanut butter tart, white chocolate mousse, hazelnut praline
Knickerbocker glory, raspberry jelly, honey comb, vanilla ice cream
Three Cornish cheeses, spiced apple jelly, celery, fig relish, crackers

2 COURSES - £32 | 3 COURSES - £40