

## 5 COURSE TASTING MENU

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DUNE  
RESTAURANT

### MARINATED BURRATA (V) (GF)

salt-baked beetroot, pickled walnut, chicory, truffle honey

Paired with

Secret Viognier, Viu Manent, Colchagua Valley, Chile

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### CREEDY CARVER CHICKEN LIVER PARFAIT (GF\*)

shallot marmalade, granny smith, calvados jelly, honey & thyme brioche

Paired with

Lushingtons Pale Ale or Porthleven Pale Ale

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### HAKE LOIN

roast cauliflower, cauliflower puree, samphire, pickled apple & caper beurre noisette

Paired with

Terres Rouge Picpoul de Pinet Montagnac, South of France

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### CREEDY CARVER DUCK BREAST (GF) (DF\*)

spiced carrot, confit leg, clementine, quackling

Paired with

Terra Iconia Beaujolais, France

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### SOUTH WEST CHEESE COURSE (GF\*) (£7 SUPPLEMENT)

Cornish kern, Helford sunrise, cornish gouda

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### CHERRY & PISTACHIO "PAVLOVA" (GF)

pistachio chantilly, cherry compote, meringue chards

Paired with

Gin & Jam, Blackberry Jam, Pinkster Gin, Lemon Juice, Sugar Syrup

£60 PER PERSON | £20 SUPPLEMENT FOR DINNER INCLUSIVE GUESTS  
DRINKS PAIRINGS £20

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