

5 COURSE TASTING MENU

DUNE
RESTAURANT

AMUSE-BOUCHE (V)

Fistral bread & butter

Paired with

Absolut Passion Cocktail

BURRATA (V)

heirloom tomatoes, courgette & basil foam

Paired with

Abbaye Saint Hilaire Rosé, Cotes de Provence

PICKED WHITE CRAB

brown crab custard, pink grapefruit, mint, tuile

Paired with

Esk Valley, Riesling, Marlborough N.Z

HALIBUT

pak choi, laksa sauce, dukkah, coriander

Paired with

Miopasso Pinot Grigio, Sicily, Italy

STUFFED RABBIT SADDLE

braised leg & black pudding cannelloni, pea purée, asparagus

Paired with

Terra Iconia Beaujolais, France

WEST COUNTRY CHEESE SELECTION (V*) (£7 SUPPLEMENT)

quince, damsel biscuits

STRAWBERRY MOUSSE (V)

ruby chocolate dome, strawberry salad, sable biscuit

Paired with

Elysium Black Muscat, Quady California

£60 PER PERSON | £20 SUPPLEMENT FOR DINNER INCLUSIVE GUESTS
DRINKS PAIRINGS £35 - £40 COCKTAIL DEPENDANT

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