

5 COURSE TASTING MENU

DUNE
RESTAURANT

AMUSE-BOUCHE (V)

Fistral bread & butter

Paired with

Absolut Passion Cocktail

CRAB & LOBSTER TORTELLINI

fennel, shellfish bisque

Paired with

Abbaye Saint Hilaire Rosé, Cotes de Provence

18 HOUR PORK BELLY (GF*) (DF*)

heritage carrots, gooseberry, nasturtium

Paired with

Esk Valley, Riesling, Marlborough N.Z

HALIBUT (GF) (DF*)

pak choi, laksa sauce, dukkah, coriander

Paired with

Miopasso Pinot Grigio, Sicily, Italy

RABBIT LOIN

langoustine scampi, tenderstem broccoli, romesco giant cous cous

Paired with

Terra Iconia Beaujolais, France

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

quince, damsel biscuits

COCONUT CHEESECAKE (GF)

mango sorbet, pineapple, chilli & rum salsa

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