

5 COURSE TASTING MENU

DUNE
RESTAURANT

AMUSE-BOUCHE (V)

Fistral bread & butter

Paired with

Bramble, blackberry & thyme Cocktail

VODKA CURED DEVON TROUT (GF*) (DF)

avocado, spiced tomato sorbet, linseed tuile, dill

Paired with

Secret Vignier, Viu Manent, Colchagua Valley, Chile

18 HOUR PORK BELLY (GF)

roast squash, pickled pear, crackling

Paired with

Skinners Brewery Porthleven Beer

POLLOCK LOIN (GF*)

fish mousse, tender stem, mussel velouté, batter scraps

Paired with

Laurent Miquel Albarino, Languedoc, South of France

VENISON LOIN (GF*)

parsnip, cep purée, elderberries, sticky dumpling, jus

Paired with

Terra Iconia Beaujolais, France

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

quince, damsel biscuits

PRESSED APPLE TERRINE (GF*)

spiced crumble, roast apple, Calvados anglaise

Paired with

Pedro Ximenez Triana Javier Hidalgo, Jerez, Spain

£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.

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