

DUNE

RESTAURANT

STARTERS

Leek and potato soup, rarebit, chive oil (vg*)	£6
Chicken livers, shallot tarte tatin, sour cream	£7
Mackerel, beetroot, horseradish	£7
Scallop, butternut squash, pancetta	£8.50
Venison broth, haggis ravioli, red cabbage	£7
Celeriac 'risotto', wild mushroom, truffle oil (v)	£8
Ham hock and rabbit terrine, pickled mushroom, tarragon mayonnaise	£7

MAINS

Braised featherblade, cavolo nero, truffle and parmesan chips	£19
Chicken breast, pearl barley arancini, wild mushroom gnocchi	£19
Hake, scallop coral mash, mussels, clams, vermouth sauce	£19
Sea bass, crab risotto, spinach, tomato	£20
Beef fillet, onion, boulangère, jus	£26.50 (£7.50)*
Beef bavette steak, onion, boulangère, jus	£19
Charred hispi cabbage, chickpea cassoulet, quinoa, aioli (vg)	£17
Butternut squash fondant, tenderstem, seeds, roquefort (v)	£17

SALADS

Bulgar wheat, sweet potato, roquito peppers, cavolo nero, pomegranate vinaigrette (v)	£6/ £10
Smoked duck, squash, walnut, goats cheese, chicory, walnut vinaigrette	£15

DESSERT

Chocolate delice, malted mascarpone	£7
Rhubarb and custard Eton mess	£7
Lavender panna cotta, lemon curd, raspberry flapjack	£7
Egg custard tart	£7
Chocolate orange tart, raspberry sorbet (vg)	£7
Sticky date pudding, brandy prunes, clotted cream	£7
Blueberry and Wensleydale baked cheesecake	£7

(v) - Vegetarian / (vg) - Vegan / (vg*) - Vegan option available

*Supplement for inclusive diners. If you have any dietary requirements please inform a member of staff when ordering. All of our dishes can be customised to fit your personal dietary requirements. We try and source as much produce as possible from the local area.