

DUNE

RESTAURANT

WINE PAIRINGS

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.

A discretionary 10% service charge will be applied to your bill.

V - Vegetarian

VG - Vegan

VG* - Vegan Option Available

NGCI - Non Gluten Containing Ingredients

NGCI* - Non Gluten Containing Ingredients Option Available

DF - Dairy Free

DF* - Dairy Free Option Available

SOMETHING SWEET

LEMON CHEESECAKE (NGCI) elderflower, lemon curd, meringue, white chocolate Best paired with <i>Petit Guiraud</i>	£12
STRAWBERRY AND ROSE TRIFLE (V) pistachio, olive oil Best paired with <i>Laurent Perrier Cuvée Rosé</i>	£12
DARK CHOCOLATE MOUSSE (V NGCI) cherry, honeycomb, pecans Best paired with <i>Birbet Brachetto</i>	£10
SPICED CUSTARD TART (V) szechuan pepper, peach, raspberry, thyme Best paired with <i>Deen Vat 5 Botrytis Semillon</i>	£11
A SELECTION OF WESTCOUNTRY CHEESES (V NGCI) quince, pickled walnut, grapes, celery, oatcakes (Additional £5 supplement for dinner inclusive guests) Best paired with <i>Taylor 10 Year old Tawny</i>	£14
HOMEMADE DESSERT CHOCOLATES (V) (ask your server for todays selection)	£5