

DUNE

RESTAURANT

FROM 6.30PM

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

START HERE

HAND DIVED CORNISH SCALLOP (DF* NGCI) pea, bergamot, apple, citrus	£12	BEEF FAT DONUT liquorice glazed beef, tarragon, mushroom	£13
POTATO SNAP (NGCI) whipped goats curd, heirloom tomato, basil	£9	PRIMROSE HERD PORK chorizo and summer savoury scotch egg, smalec emulsion, apple	£11
MACKEREL (DF NGCI) gooseberry, beetroot, mint, dukkah	£12	CRISPY OYSTER MUSHROOM (V VG* NGCI* DF*) fruikake emulsion, cress, pepper dulce	£9
FENNEL (V VG* NGCI) blood orange, hazelnut	£10		

MAIN PART

WILD STONE BASS (DF* NGCI) smoked dashi, radish, shitake, edamame	£23.50	ROAST SPELT AND PEARL BARLEY RISOTTO (V VG* DF*) heritage carrot, radish, tarragon, rose	£20
CORNISH LAMB (DF* NGCI*) nettle, elderflower, broad bean, boulangère potatoes	£24	SPICED AUBERGINE (V VG* DF* NGCI) pomegranate, mint, cucumber, goats curd	£17
DRY AGED SIRLOIN (DF* NGCI) burnt onion, leek, celeriac, mushroom, jus (Additional £5 supplement for dinner inclusive guests)	£27.95	CORNISH BEEF AND BONE MARROW SMASH BURGER (DF* NGCI*) smoked cheddar, cucumber and carrot remoulade, guindilla pepper, homemade brioche bun, hand cut chips	£20
PRIMROSE HERD LOIN OF PORK (DF* NGCI) summer greens, fennel, sage and apple dressing, fondant, jus gras	£23.50		
FISH TO SHARE (DF* NGCI) whole market fish, warm potato salad, salsa verde	£48 (FOR TWO)		

ON THE SIDE

WARM CORNISH NEW POTATO, HERB AND CITRUS SALAD (V VG* DF* NGCI)	£5	HAND CUT CHIPS, GARLIC AND ROSEMARY SALT (V VG DF NGCI)	£5
CORNISH GOUDA AND SUMMER TRUFFLE BEIGNETS (V)	£5	GREENS HOUSE SALAD (V VG DF NGCI)	£5

SOMETHING SWEET

LEMON CHEESECAKE (NGCI) elderflower, lemon curd, meringue, white chocolate	£12	A SELECTION OF WESTCOUNTRY CHEESES (V NGCI) quince, pickled walnut, grapes, celery, oatcakes (Additional £5 supplement for dinner inclusive guests)	£14
STRAWBERRY AND ROSE TRIFLE (V)	£12	HOMEMADE DESSERT CHOCOLATES (V) (ask your server for todays selection)	£5
DARK CHOCOLATE MOUSSE (V NGCI) cherry, honeycomb, pecans	£10		
SPICED CUSTARD TART (V)	£11		