

DUNE

RESTAURANT

BOXING DAY MENU

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen

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

SPICED PUMPKIN FILO TART (V)

butternut purée, Pedro Jimenez, hazelnut granola

HAM HOCK TERRINE (NGCI,* DF)

piccalilli, toasted sourdough

CONFIT SALMON (NGCI, DF)

wasabi cucumber, lemongrass broth, pistachio, yuzu



MAIN PART

ROASTED COD LOIN (NGCI)

cauliflower, samphire, capers, raisins, beurre noisette

72HR PORK BELLY (NGCI, DF*)

butternut fondant, rainbow chard, pork jus

CONFIT DUCK LEG (NGCI, DF)

chorizo & white bean cassoulet, cavolo nero

MOROCCAN SPICED AUBERGINE (V, VG, DF)

baba ganoush, apricot couscous, dukka

SOMETHING SWEET

DARK CHOCOLATE TART (V)

biscoff, salted caramel ice cream

ST CLEMENTS POSSET (V, NGCI*)

meringue, shortbread, clotted cream

CORNISH CHEESES (V, NGCI*)

artisan crackers, quince, celery, grapes

