



Day Menu

Served 12pm-5pm

Small Plates & Sharing

Soup of the Day (v) £5.95
Warm artisan bread & Dunes butter

The Dunes Bon-Bons £6.25
Black pudding, haggis & whisky mayonnaise

Confit Chicken Leg Terrine £8.00
Leek, pickled vegetables & wholegrain aioli

Cullen Skink £8.50
Warm artisan bread & Dunes butter

Pan-fried Scallops £15.00
Pancetta, tomato salsa & endive salad

Goat's Cheese (gf) (v) £7.50
Beetroot, goat's cheese & walnut

Charcuterie Board for Two £22.00
Cured meats, cheeses, pâté, marinated olives, balsamic pickled onions, chutney & warm bread

Salads

Grilled Chicken Caesar Salad £11.95
Grilled chicken, gem lettuce, parmesan, croutons, anchovies, olives & dressing

Quinoa Salad (gf) (v) (df) (ve) £10.50
Roasted pine nuts, pomegranate, Orange, fennel & tahini dressing

Speciality Hot Dogs

Foot-long pork dog served with bun & fries

Scot Dog £17.25
Hotdog, Scottish haggis & turnip chutney

Streaky Dog £17.50
Hotdog, streaky bacon & brie

BBQ Dog £17.95
Pulled pork, crispy shallots & red chillies

Hot Sandwiches

Served with home-made slaw & fries

Add a cup of soup for £2.95

Dunes Club Sandwich £10.25
Chicken, bacon, egg mayo, lettuce, tomato & cucumber

Pulled Pork Ciabatta £16.50
Monterey Jack cheese & apple chutney

Roast Aubergine Rye £9.25
Hummus, rocket, feta & tomato

Avocado Egg Rye £9.95
Avocado, tomato, red onion, baby gem, poached egg & balsamic glaze

Burgers (gf available)

Served with brioche bun & fries

Aberdeenshire Wagyu Beef £16.50
8oz burger, gem lettuce, tomato, onion, mayonnaise, Monterey Jack cheese

Grilled Chicken Breast £15.95
Grilled chicken, gem lettuce, tomato & onion rings

Chickpea & Mushroom (v) £14.50
Grilled halloumi, mayo & salad

Dunes Classics

Beer-battered Peterhead Haddock & Chips £16.95
Chips, garden peas, lemon & tartare

Trump Luxury Fish & Chips £27.00
Beer-battered Peterhead haddock, langoustine, scallop & squid, garden peas, lemon & tartare

Peterhead Langoustine Tails £18.50
Garlic butter, House salad & fries

Pan-fried Chicken Supreme £14.50
Crushed potato, cabbage and pancetta & whisky mustard sauce

Macaroni Cheese (v) £13.50
Orkney smoked cheddar cheese sauce & garlic bread

Roast Vegetable & Goat's Cheese Frittata (gf) (v) £16.00
Mixed salad, lemon & dill aioli

Sides

Specialty Fries
Plain • Cajun • Garlic & Rosemary • Bacon (df) £3.95

Triple Cooked Hand-cut Chips (v) (df) £3.95

Garden Seasonal Vegetables (v) (gf) £4.50

Roast Baby Potato, Shallot & Lemon Butter (v)(gf) £3.75

Home-made Slaw (v) (gf) (df) £3.75

Artisan Garlic Bread (v) £3.75

Desserts

The Dunes Knickerbocker Glory (v) £8.25
Chef's home-made ice-cream & sweet treats

Original Udney Sticky Toffee Pudding (v) £7.50
Toffee sauce & home-made vanilla ice-cream

Chocolate Fondant (v) £8.00
Hazelnut praline & raspberry sorbet
(Allow 15 minutes cooking time)

Lemon Crème Brûlée (v) £7.50
Sable biscuit, orange & thyme sorbet

Home-made Ice-cream & Sorbet (gf) (v) (sorbet (df) (ve)) £5.95
Three scoops of home-made ices

Selection of Scottish Cheeses (v) £9.50
Thyme crackers, quince jelly, apple chutney & grapes

Our food ethos is to source and serve the highest quality local and Scottish ingredients including our own home grown fruit and vegetables from the estate grounds. We are proud to work with Turriffs of Montrose, Graham's Dairy, Ythan Bakery, The Amity of Peterhead and many more wonderful local suppliers.