



## Evening Menu

Served 5pm-8pm

### Small Plates & Sharing

<b>Soup of the Day (v)</b> Warm artisan bread & Dunes butter	<b>£5.95</b>
<b>The Dunes Bon-Bons</b> Black pudding, haggis & whisky mayonnaise	<b>£6.25</b>
<b>Goat's Cheese (gf) (v)</b> Beetroot, goat's cheese & walnut	<b>£7.50</b>
<b>Cullen Skink</b> Warm artisan bread & Dunes butter	<b>£8.50</b>
<b>Pan-fried Scallops</b> Pancetta, tomato salsa & endive salad	<b>£15.00</b>
<b>Charcuterie Board for Two</b> Cured meats, cheeses, pâté, marinated olives, balsamic pickled onions, chutney & warm bread	<b>£22.00</b>

### Salads

<b>Grilled Chicken Caesar Salad</b> Grilled chicken, gem lettuce, parmesan, croutons, anchovies, olives & dressing	<b>£11.95</b>
<b>Quinoa Salad (gf) (v) (df) (ve)</b> Roasted pine nuts, pomegranate, Orange, fennel & tahini dressing	<b>£10.50</b>

### Burgers (gf available)

Served with brioche bun & fries

<b>Aberdeenshire Wagyu Beef</b> 8oz burger, gem lettuce, tomato, onion, mayonnaise, Monterey Jack cheese	<b>£16.50</b>
<b>Grilled Chicken Breast</b> Grilled chicken, gem lettuce, tomato & onion rings	<b>£15.95</b>
<b>Chickpea &amp; Mushroom (v)</b> Grilled halloumi, mayo & sala	<b>£14.50</b>

### Dunes Classics

<b>Beer-battered Peterhead Haddock &amp; Chips</b> Chips, garden peas, lemon & tartare	<b>£16.95</b>
<b>Trump Luxury Fish &amp; Chips</b> Beer-battered Peterhead haddock, langoustine, scallop & squid, garden peas, lemon & tartare	<b>£27.00</b>
<b>Herb-crusted Cod</b> Lemon & parmesan risotto	<b>£22.00</b>
<b>Peterhead Langoustine Tails</b> Garlic butter, House salad & fries	<b>£18.25</b>
<b>Macaroni Cheese (v)</b> Orkney smoked cheddar cheese sauce & garlic bread	<b>£13.50</b>

### Dunes Grill

<b>Chargrilled Chicken</b>	<b>£15.25</b>
<b>Salmon Fillet</b>	<b>£16.25</b>
<b>Sirloin Steak</b>	<b>£24.50</b>
<b>Ribeye Steak</b>	<b>£26.95</b>

Served with flat-cap mushroom, tomato, rocket and parmesan salad & fries

Create your own surf and turf  
Add three langoustine tails for £9.00

Sauces **£3.50**  
Peppercorn • Béarnaise • Blue Cheese •  
Garlic Butter • Wild Mushroom

### Sides

<b>Specialty Fries</b> Plain • Cajun • Garlic & Rosemary • Bacon (df)	<b>£3.95</b>
Triple Cooked Hand-cut Chips (v) (df)	<b>£3.95</b>
Garden Seasonal Vegetables (v) (gf)	<b>£4.50</b>
Roast Baby Potato, Shallot & Lemon Butter (v)(gf)	<b>£3.75</b>
Home-made Slaw (v) (gf) (df)	<b>£3.75</b>
Artisan Garlic Bread (v)	<b>£3.75</b>

### Desserts

<b>The Dunes Knickerbocker Glory (v)</b> Chef's home-made ice-cream & sweet treats	<b>£8.25</b>
<b>Original Udney Sticky Toffee Pudding (v)</b> Toffee sauce & home-made vanilla ice-cream	<b>£7.50</b>
<b>Chocolate Fondant (v)</b> Hazelnut praline & raspberry sorbet (Allow 15 minutes cooking time)	<b>£8.00</b>
<b>Lemon Crème Brûlée (v)</b> Sable biscuit, orange & thyme sorbet	<b>£7.50</b>
<b>Home-made Ice-cream &amp; Sorbet (gf) (v) (sorbet (df) (ve))</b> Three scoops of home-made ices	<b>£5.95</b>
<b>Selection of Scottish Cheeses (v)</b> Thyme crackers, quince jelly, apple chutney & grapes	<b>£9.50</b>

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.