



## Small Plates

<b>Soup of the Day (v)</b> Warm artisan bread & Dunes butter	<b>£5.95</b>
<b>The Dunes Bon-Bons</b> White pudding, black pudding, haggis & whisky mayonnaise	<b>£6.25</b>
<b>Crispy Whitebait</b> Garden salad, devilled sauce & lemon	<b>£6.50</b>
<b>Cullen Skink</b> Warm artisan bread & Dunes butter	<b>£8.50</b>
<b>Goat's Cheese (gf) (v)</b> Beetroot, goat's cheese & walnut	<b>£7.50</b>

## Sharing Platters

Served with artisan bread

<b>Charcuterie (gf)</b> Mixed cured meats, cheese, parfait, olives, pickles & chutney	<b>£19.95</b>
<b>Seafood</b> Haddock goujons, smoked mackerel, hot smoked salmon rilette, potted shrimp, smoked haddock arancini & chilli calamari	<b>£24.95</b>

## Salads

<b>Trump Chopped Salad (gf) (v)</b> Iceberg lettuce, cucumber, red onion, olives, sweetcorn, egg & Dunes dressing	<b>£10.95</b>
<b>Grilled Chicken Caesar Salad (gf)</b> Chicken breast, gem lettuce, parmesan, croutons, anchovies, olives & dressing	<b>£14.95</b>
<b>Hot Smoked Salmon Salad (gf)</b> Salmon, garden leaves, green beans cucumber & horseradish dressing	<b>£15.95</b>

## Hot Sandwiches

Served with home-made slaw & fries

<b>Dunes Club Sandwich</b> Chicken, bacon, egg mayo, lettuce, tomato & cucumber	<b>£10.25</b>
<b>6oz Rump Steak Sandwich</b> Monterey Jack cheese, Dijon mayo, gherkin, onion, tomato & lettuce	<b>£14.25</b>
<b>Goat's Cheese &amp; Pesto Sandwich (v)</b> Roast red pepper, red onion jam & rocket	<b>£9.95</b>

## Speciality Hot Dogs

Foot-long pork hotdogs served with bun & fries

<b>Great Dunes Dog</b> Classic hotdog with ketchup	<b>£16.50</b>
<b>New Yorker Dog</b> Hotdog with sauté onions & American mustard	<b>£17.00</b>
<b>Scot Dog</b> Hotdog with Scottish haggis & turnip chutney	<b>£17.25</b>
<b>Streaky Dog</b> Hotdog, streaky bacon & brie	<b>£17.50</b>

## Burgers (gf available)

Served with brioche bun & fries

<b>Wagyu Beef</b> 8oz burger, gem lettuce, tomato, onion, mayonnaise, Monterey Jack cheese	<b>£16.50</b>
<b>Chicken Breast</b> Grilled chicken, gem lettuce & tomato	<b>£15.95</b>
<b>Mushroom &amp; Brie (v)</b> Flat-cap mushroom, melted brie & gem lettuce	<b>£14.95</b>

## Dunes Classics

<b>Beer-battered Haddock &amp; Chips</b> Hand cuts, garden peas, lemon & tartare	<b>£16.95</b>
<b>Breaded Peterhead Langoustine Tail</b> Fries, garden peas, tartare sauce & lemon	<b>£16.25</b>
<b>Toulouse Sausage &amp; Mash (gf)</b> Onion gravy	<b>£15.25</b>
<b>Macaroni Cheese (v)</b> Orkney smoked cheddar cheese sauce & garlic bread	<b>£13.50</b>
<b>Dunes Ribs (gf)</b> Barbeque braised ribs, Asian slaw & corn	<b>£17.50</b>

## Sides

Hand-cut Chips	<b>£3.95</b>
Skinny Fries	<b>£3.75</b>
Mashed Potato	<b>£3.75</b>
Seasonal Vegetables	<b>£3.75</b>
Side Salad	<b>£3.75</b>
Home-made Slaw	<b>£3.75</b>
Artisan Garlic bread	<b>£3.75</b>

## Cream Tea

Available 2pm to 5pm

<b>Pot of Tea or Filter Coffee</b> Tea loaf, fruit & plain scones, Isabella Strawberry & Pink Champagne preserve & cream	<b>£9.95</b>
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## Desserts

<b>The Dunes Knickerbocker Glory (v)</b> Chef's sweet treats with cherry on top	<b>£8.25</b>
<b>Original Sticky Toffee Pudding (v)</b> Toffee sauce & home-made vanilla ice-cream	<b>£7.50</b>
<b>Lemon Meringue (v)</b> Lemon posset, meringue, crumb & raspberry	<b>£7.50</b>
<b>Ice-cream &amp; Sorbet (gf) (v)</b> Three scoops of home-made ices	<b>£5.25</b>
<b>Selection of Scottish Cheeses (v)</b> Oaties, quince jelly, frosted grapes & chutney	<b>£8.95</b>

## Hot Drinks

<b>Classic Hot Chocolate</b>	<b>£3.95</b>
<b>Deluxe Hot Chocolate</b> Topped with whipped cream, marshmallows & shot of syrup:	<b>£4.95</b>
Salted Caramel • Amaretto • Vanilla • Mint Cherry • Butterscotch • Pumpkin Spice Toffee Apple • Cinnamon	
<b>Coffee</b> Cappuccino • Latte • Mocha • Americano Double Espresso	<b>£3.95</b>
<b>Tea Infusions</b> Breakfast Tea • Peppermint • Earl Grey Green • Apple & Mint • Red Berry	<b>£3.95</b>

Our food ethos is to source and serve the highest quality local ingredients including our own produce grown in the Trump Estate gardens.