



THE DUNES

RESTAURANT & BAR



EVENING MENU

Served after 5pm

Starters

**DUNES SOUP OF
THE DAY**   £9⁰⁰

Fresh crusty bread & piped salted butter (1, 5, 7)

SCOTTISH CULLEN SKINK  £13⁰⁰

Warm bread & salted butter (2, 4, 7)

**CHEF'S BLACKPUDDING
BON-BONS** £10⁰⁰

Scotch whisky & pepper mayonnaise (2, 3, 7)

PETERHEAD SCALLOPS  £16⁰⁰

Pea & mint mousse, lemon & butter sauce (7, 8)

Main Courses

ABERDEEN ANGUS 10^{OZ} RIB-EYE STEAK  £36⁰⁰

Fries, grilled tomato, flat mushroom.

Choice of either blue cheese, peppercorn sauce or garlic butter (5, 7, 14)

BALMORAL CHICKEN SUPREME £28⁰⁰

*Stuffed with haggis, Scotch whisky & pepper sauce,
wholegrain mustard mashed potatoes & tenderstem broccoli (5, 7, 9, 14)*

LUXURY PETERHEAD JUMBO FISH & CHIPS £45⁰⁰



*Scallops, mussels, langoustines, battered haddock,
triple cooked fries, crushed peas, house tartare & lemon wedge (2, 4, 5, 7, 14)*

BEETROOT CARPACCIO SALAD BOWL   £14⁰⁰

Mixed leaf, pickled beets & Dunes house dressing (10, 14)

Desserts

TRUMP STICKY TOFFEE PUDDING

  £10⁰⁰ *Toffee sauce & home-made
vanilla ice-cream (3, 5, 6, 7, 10)*



CLUB CLEMENTINE CHEESECAKE

£13⁰⁰ *Double cream or home-made
vanilla ice-cream (3, 5, 6, 7)*

RACHEL'S CHOCOLATE BROWNIE

£9⁰⁰ *Double cream or home-made
vanilla ice-cream (3, 5, 6, 7)*

THE DUNES SCOTTISH CHEESE

BOARD   £19⁰⁰ *Chutney, frozen grapes
& Aberdeenshire oatcakes (5, 7, 14)*

KEY:  - VEGETARIAN  - VEGAN  - GLUTEN FREE. ALLERGEN INFORMATION: CELERY (1), CRUSTACEANS (2), EGGS (3), FISH (4),
GLUTEN (5), LUPIN (6), MILK (7), MOLLUSCS (8), MUSTARD (9), NUTS (10), PEANUTS (11), SESAME (12), SOYA (13), SULPHITES (14)

*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 many wonderful local suppliers. Gluten Free options available, please ask your server.*