



THE
DINING ROOM
AT SAUNTON



DINNER

SMALL PLATES

Soup of the day	8
Endive salad , blue cheese mousse, pickled pear and walnuts	10
Seared scallops , salt baked celeriac, sea herbs, compressed apple and hazelnuts	12
Warm crab salad , heritage cauliflower, romanesco, bisque and caviar	12
Foie gras & chicken liver parfait , port gel, bramley apple & cider chutney, brioche	10
Smoked salmon rilette , bread & butter pickles, soft boiled egg	9

MAINS

Fish and chips in Sharp's Doom Bar beer batter, mushy peas, tartare sauce & french fries	16
Whole plaice meunière , new potatoes, lemon and brown butter	18
Roast turkey , sage & onion stuffing, cranberries, roast potatoes, sprouts cauliflower cheese, gravy	18
8 oz Exmoor sirloin steak Served with french fries, roasted cherry vine tomatoes	18
Pan fried sea bass , horseradish mash, apple cream, fennel, caviar	18
Wild mushroom linguini , grilled tenderstem broccoli, almonds, aged parmesan	16

CHAR-GRILL

8 oz Exmoor fillet steak	
Served with french fries, roasted cherry vine tomatoes and a choice of Café de Paris butter, peppercorn sauce or béarnaise sauce	29

SIDES

all 5

Buttered new potatoes / french fries / buttered chantenay carrots/
green beans, shallots and hazelnuts / grilled purple sprouting broccoli and chilli

DESSERTS

Christmas Pudding , brandy butter, caramel sauce	8
Chocolate Delice , pear compote & sorbet	8
Warm pistachio frangipane , poached pear, anglaise and calvados ice cream	8
Cinnamon mousse , brandied peaches, pecans and grand marnier ice cream	8
South West cheese selection , biscuits, grapes and chutneys	10
Build your own ice cream sundae with Yarde Farm local dairy ice cream Ask for our sundae menu and create a masterpiece	8

ALLERGENS We use a wide range of ingredients, so if you have a dietary requirement we are happy to offer meals which are free of particular allergens. Please ask one of our team members for advice.

RESIDENTS' SUPPLEMENT Guests staying on dinner-inclusive terms will be charged additionally for starters exceeding £10, mains exceeding £18 and desserts exceeding £8. For example, the seared scallops would incur an additional £2 charge and the 10 oz Exmoor sirloin steak an additional £8 charge. All other guests will be charged the price shown.

