



THE
DINING ROOM
AT SAUNTON



DINNER

SMALL PLATES

Soup of the day	8
Caramelised figs, goat's cheese, broccoli, balsamic reduction, hazelnut crumble	10
Devon crab, bloody mary sorbet, avocado, seaweed tuile, hazelnut	12
Poached scallops, pumpkin, veal sweetbread, truffle cream, sea herbs	12
Roasted quail, parmesan gnocchi, shimeji á la grecque, herb purée, quail's egg	10

MAINS

Fish and chips in Sharp's Doom Bar beer batter, mushy peas, tartare sauce and french fries	16
Cornish cod, caramelised endive, pine nuts, cauliflower, curry and raisin dressing	18
Whole plaice on the bone, clams, charred lemon, samphire, new potatoes	18
Wild mushroom risotto, shaved pecorino, autumn truffle, watercress	16
Corn-fed chicken supreme leg and mushroom pie, pomme purée, heritage carrots	18
Exmoor venison loin, braised shin, pickled blackberries, pine nuts, oats, elderflower	26

CHAR-GRILL

Served with french fries, roasted cherry vine tomatoes and a choice of
Café de Paris butter, peppercorn sauce or béarnaise sauce

10 oz dry-aged West Country sirloin steak	26
8 oz dry-aged West Country fillet steak	29

SIDES (Dinner inclusive terms supplement applicable) 5

- Buttered new potatoes
- French fries
- Buttered chantenay carrots and peas
- Grilled tenderstem broccoli and chilli
- Steamed spinach and garlic

DESSERTS

Pumpkin and mascarpone crèmeux, granny smith sorbet, walnut crumble	8
Crystallized ginger custard, chocolate cake, pear sorbet	8
Salted caramel parfait, candied hazelnuts, latte 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	8
Ask for our sundae menu and create a masterpiece	

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

