



THE
DINING ROOM
AT SAUNTON



DINNER

SMALL PLATES

Soup of the day	8
Beetroot and goat's cheese with cabernet sauvignon dressing and beetroot powder	9
Seared scallops with cauliflower, samphire and truffle honey	12
Prawn cocktail with marie rose, avocado and baby gem lettuce	12
Ham hock terrine with a crispy quail's egg, pickled mouli and pea shoots	10

MAINS

Fish and chips with Sharp's Brewery Doom Bar beer batter, mushy peas, tartare sauce and french fries	16
Whole plaice meunière with new potatoes, lemon and brown butter	18
Orecchiette with morels, wild garlic and feta	17
Corn-fed chicken supreme with shallot purée, spinach and dauphinoise	18

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 Exmoor sirloin steak	26
8 oz Exmoor fillet steak	29

Canadian lobster with new potatoes, thermidor butter and green salad half 20 : whole 36

SIDES

all 5

New potatoes / french fries / mashed potatoes / minted peas / grilled tenderstem broccoli

DESSERTS

Lemon posset with exotic fruits	8
Black forest gâteau with cherry sorbet	8
Seasonal parfait with chocolate tuile	8
South West cheese selection with biscuits 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

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.

