



THE  
DINING ROOM  
AT SAUNTON

**STARTERS**

Soup of the day	8
Green asparagus, mango & saffron, lemon zest, coriander, sumac	10
Devon crab, avocado, bloody mary sorbet, seaweed tuile, hazelnut oil	12
Seared scallops, pea puree, smoked bacon jam, lemon oil, pickled shimeji	12
Rabbit leg & duck liver terrine, cider gel, whole grain mustard dressing, hazelnuts	10

**MAINS**

Fish and chips in Sharp's Doom Bar beer batter, mushy peas, tartare sauce & french fries	16
Whole plaice on the bone, clams, charred lemon, samphire, new potatoes	18
Cornish cod, asparagus, pea puree, smoked & buttered mussels, citrus dressing	22
Pea & broad bean risotto, grilled grelot onion, feta cheese, hazelnut, herb oil	16
Corn fed chicken supreme, braised leg, black garlic puree, haricot fricassee	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

Native lobster thermidor, new potatoes, watercress salad  
(please check with member of staff for availability) half 20

**SIDES** (DINNER INCLUSIVE TERMS SUPPLEMENT APPLICABLE)

Buttered new potatoes	5
French fries	
Buttered chantenay carrots & peas	
Grilled tenderstem broccoli and chilli	
Steamed spinach & garlic	

**DESSERTS**

English strawberries, clotted cream	7
Ruby chocolate opera cake, elderflower curd, basil sorbet	8
White chocolate & rhubarb sphere, crystallised ginger, ginger ice cream	8
Blueberry mousse, mint & chocolate parfait, gin sorbet	8
South West cheese selection, biscuits, grapes & 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

