



THE
DINING ROOM
AT SAUNTON

DINNER

SMALL PLATES

Lundy lobster bisque With lobster on toast	£ 12
Classic prawn cocktail With marie rose sauce, crispy lettuce and lemon	12
Chicken liver parfait With Sauternes jelly, charred onions, spiced apple and brioche	8
Ham hock terrine With crispy quail's egg, radish and pea shoots	9
Salmon rilette With bread & butter pickles, soft poached egg	10
Beetroot and goat's cheese With an olive tuille, cabernet sauvignon dressing and sorrel	9
Smoked Scallops With avocado, baby gem lettuce and a horseradish sorbet	14

SALADS

Chicken Caesar salad With cos lettuce, anchovies, shaved parmesan and croutons	8
Heritage tomato and burrata cheese With balsamic dressing and basil	9
Freshly picked crab and avocado With round lettuce, mixed herbs, chilli and lemon	12

POTATO SIDES

French fries	5
Creamed potatoes	
New potatoes with mint	
Dauphinoise potatoes	

VEGETABLE SIDES

Creamed spinach	5
French beans, shallots and hazelnuts	
Charred tenderstem broccoli with chilli	
Seasonal buttered vegetables	

SMALL SALAD SIDES

Mixed green salad and sherry dressing	5
Tomato and basil salad with balsamic dressing	
Parmesan and rocket salad	

SIGNATURE DISHES

We source the best local seasonal ingredients every day, please ask to see our daily signature dishes menu.

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





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FROM THE FIELD

Pheasant breast With pearl barley and apple risotto, shallots and baby leeks	£ 16
Grilled chicken coq au vin With creamed potatoes, smoked bacon and pesto	17
Venison With dauphinoise potatoes, girolles, cherries and walnuts	18
Pork belly and cheek With parsnip, black trompette mushrooms and crackling	18
Rack of lamb With mint jelly, anchovies, capers and shepherd's pie	18

STEAKS

28 day dry-aged Exmoor beef from Waytown and Holdstone Farms in Combe Martin, cooked on our char-grill and served with fries and roasted vine tomatoes

Fillet	£ 28
Sirloin	26
Ribeye	26
Accompanying sauces Béarnaise / Bordelaise / Peppercorn	4

£ FROM THE SEA

Classic fish and chips In Sharp's Brewery Doom Bar ale batter with mushy peas and tartare sauce	16
Mussels With Devon Red cider, cream, garlic, parsley and french fries	16
Cod With smoked mussel risotto, coriander pesto and black cabbage	18
Halibut With Jerusalem artichokes, mushrooms and red wine jus	24
Lundy lobster Plucked from pristine local waters, served with thermidor butter, watercress and apple salad, and new potatoes (please ask for availability)	half 20 • whole 36

VEGETARIAN AND VEGAN

Mac 'n' cheese With brioche and Montgomery cheddar	12
Ricotta gnocchi With butternut squash, sage and pickled onions	14
Wild mushroom risotto With aged parmesan and rocket	15

* RESIDENTS' SUPPLEMENT

Guests staying on dinner inclusive terms will be charged the additional cost for dishes exceeding £18 on this page and exceeding £10 on the facing page. For example the halibut would incur an additional £6 charge
All other guests will be charged the price shown

