



THE
DINING ROOM
AT SAUNTON

DINNER

SMALL PLATES

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
Duck and foie gras terrine With quince jelly, pistachios and watercress	£ 9
Charred mackerel With beets, citrus dressing and pumpkin seeds	£ 10
Braised Endive & Butternut Squash With goat's cheese, walnuts, citrus and maple dressing	£ 9
Seared scallops With charred cauliflower, truffle honey and samphire	£ 14
Quinoa and sweet potato salad With kale, pomegranate and wholegrain mustard dressing	£ 9
Chicken Caesar salad With cos lettuce, anchovies, shaved parmesan and croutons	£ 8
Freshly picked crab and avocado salad With round lettuce, mixed herbs, chilli and lemon	£ 12

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

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 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

Lobster

half 20 | whole 36

With thermidor butter, watercress and apple salad, and new potatoes (please ask for availability)

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

POTATO SIDES

5

French fries

Creamed potatoes

New potatoes with mint

Dauphinoise potatoes

VEGETABLE SIDES

5

Creamed spinach

Roasted Brussels sprouts and chestnuts

Charred tenderstem broccoli with chilli

Honey roast root vegetables and lemon thyme

SMALL SALAD SIDES

5

Mixed green salad and sherry dressing

Endive and apple salad with blue cheese dressing and walnuts

Parmesan and rocket salad

SIGNATURE DISHES

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

* 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.

