



THE
DINING ROOM
AT SAUNTON

LUNCH

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

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
Artisan cheese ploughman's Montgomery cheddar, Mrs Bell's blue cheese and Kirkham's Lancashire cheese with beer butter, pickles and sourdough bread	£ 14

SANDWICHES

All served with celeriac remoulade and vegetable crisps	£
Free range egg mayonnaise Granary bloomer with mustard cress	£ 8
Montgomery cheddar White bloomer with green tomato chutney	£ 8
Croque Monsieur White bloomer with Cornish gouda and honey roast ham	£ 10
Springs Smokery smoked salmon Rye bread with avocado and watercress	£ 10
Prawn and lobster Brioche with cos lettuce, Marie rose and bread & butter pickles	£ 12
The Saunton Club Smoked streaky bacon, chicken, lettuce, tomato, egg and mayonnaise	£ 12

THE CAESAR SALAD COLLECTION £

A delicious Caesar salad with cos, anchovies, shaved parmesan, soft boiled eggs and croutons

Classic 7 / 14

Make it extra special with:

Chicken 8 / 16

Lobster 12 / 20

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

Halloumi and pepper burger Char-grilled halloumi with vegetables, rocket, pesto and Cornish gouda served on a pretzel bun with french fries	12
Saunton burger With Cornish gouda, smoked streaky bacon with tomato relish, served in a pretzel bun with french fries	14
Grilled chicken coq au vin With creamed potatoes, smoked bacon and pesto	17
Pork belly and cheek With parsnip, black trumpet mushrooms and crackling	18
Venison With dauphinoise potatoes, girolles, cherries and walnuts	18

£

FROM THE SEA

Fish and chips With Sharps Brewery Doom Bar batter, mushy peas, french fries 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 and served with thermidor butter, watercress and apple salad and new potatoes	half 20 • whole 36

£

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

Minute	17
Sirloin	26
Ribeye	26
Accompanying sauces Béarnaise / Bordelaise / Peppercorn	4

£

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	

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

SMALL SALAD SIDES

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

