



THE
DINING ROOM
AT SAUNTON

LUNCH

SMALL PLATES

Lundy Lobster bisque Lobster on toast	£ 12
Chicken liver parfait With Sauternes jelly, toasted crumpets, pickled raisins and walnuts	8
Ham hock terrine With pickled red onion, bacon jam and watercress	8
Springs Smokery smoked salmon With capers, lemon crème fraîche, brown bread and butter	10
Asparagus and duck egg With sourdough toast and hollandaise sauce	9
Green pea velouté A delicious, delicate, velvety pea soup	7
Bubble and squeak Farmer Bob's poached egg served with a truffle hollandaise and aged parmesan	8

SALADS

SML/LGE

Cornish coppa ham With pickled mustard seeds, capers, pear and rocket	8/16
Hot Springs Smokery smoked salmon Served with orange, beetroot, pickled walnuts and horseradish	8/16
Heritage tomatoes and Laverstock buffalo mozzarella With aged balsamic, avocado, watercress and rye bread	8/16
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
Salt beef Rye bread with sauerkraut, mustard, gherkin and watercress	10
Croque Monsieur White bloomer with Cornish gouda and Cornish coppa ham	10
Springs Smokery smoked salmon Rye bread with avocado and watercress	10
Prawn and lobster Brioche with lobster mayonnaise, crisp cos and pickled cucumber	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	8 / 14
Make it extra special with:	
Chicken	9 / 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





LUNCH CLASSICS

£

- Saunton burger** 14
Cornish gouda, Cornish coppa ham with tomato relish, served in a pretzel bun with french fries
- Halloumi and pepper burger** 12
Char-grilled halloumi, vegetables, rocket, pesto and Cornish gouda served on a pretzel bun with french fries
- Grilled chicken breast** 16
King oyster mushrooms with bacon, mustard and dauphinoise potatoes
- Calves liver** 16
Red onion tarte tatin, crispy smoked bacon and mash
- Pork belly** 16
With apple, creamed potatoes and bacon
- Classic scampi** 14
Served with french fries, peas and tartare sauce
- Chicken and ham pie** 16
Served with leeks, white wine, mustard and smoked potato

VEGETARIAN AND VEGAN

- Beetroot and horseradish risotto** 14
With smoked almonds, ocelli al Barolo cheese and horseradish
- Mrs Bell's blue cheese gnocchi** 16
With truffle, spinach, pickled walnut and watercress
- Red onion tarte tatin** 12
With creamed potatoes and watercress
- Mac 'n' cheese** 12
Served with brioche and Montgomery cheddar
- Cep pie** 14
Served with spinach, aubergine and potato

SMALL SALAD SIDES

5

Cos, cucumber, apple and watercress
Tomato, mozzarella and balsamic
Chicory, fennel, pear and parmesan
Baby gem, blue cheese and rocket

POTATO SIDES

5

French fries
Creamed potatoes
New potatoes with mint
Dauphinoise potatoes

STEAKS

£

- Beautiful 28 day dry-aged Exmoor beef from Waytown and Holdstone Farms in Combe Martin, cooked on our char-grill**
- Minute** 17
Served with roasted vine tomatoes
Choose your potato side dish
- Sirloin** 26
Served with roasted vine tomatoes
Choose your potato side dish
- Ribeye** 26
Served with roasted vine tomatoes
Choose your potato side dish
- Accompanying sauces** 4
Béarnaise / Bordelaise / Peppercorn / Truffle

FROM THE SEA

- Mussels** 16
With Devon Red cider, cream, garlic, parsley and french fries
- Fish and chips** 14
With Sharps Brewery Doom Bar batter, mushy peas, french fries and tartare sauce
- Dover sole** 26
Spankingly fresh sole with nut brown butter, shrimps, capers and new potatoes
- Lobster mac 'n' cheese** 24
Served with a brioche crumb and Montgomery cheddar
- Lundy lobster** half 24 ■ whole 40
Sumptuous lobster plucked from pristine local waters and served with thermidor butter, watercress and apple salad, and new potatoes

VEGETABLE SIDES

5

Beer battered onion rings
Orange glazed carrots with cumin
Creamed spinach
Ratatouille
French beans, shallots and hazlenuts
Peas with mint and chilli
Grilled asparagus
Seasonal buttered vegetables

