



THE
DINING ROOM
AT SAUNTON

LUNCH

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
Freshly picked crab and avocado salad 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
Tuna mayonnaise White bloomer with sweetcorn	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	12
Char-grilled halloumi with vegetables, rocket, pesto and Cornish gouda served on a pretzel bun with french fries	
Saunton burger	14
With Cornish gouda, smoked streaky bacon with tomato relish, served in a pretzel bun with french fries	
Grilled chicken coq au vin	17
With creamed potatoes, smoked bacon and pesto	
Pork belly and cheek	18
With parsnip, black trumpette mushrooms and crackling	
Venison	18
With dauphinoise potatoes, girolles, cherries and walnuts	

FROM THE SEA

Fish and chips	16
With Sharps Brewery Doom Bar batter, mushy peas, french fries and tartare sauce	
Mussels	16
With Devon Red cider, cream, garlic, parsley and french fries	
Cod	18
With smoked mussel risotto, coriander pesto and black cabbage	
Halibut	24
With Jerusalem artichokes, mushrooms and red wine jus	
Lobster	half 20 ■ whole 36
With thermidor butter, watercress and apple salad, and new potatoes (please ask for availability)	

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	4
Béarnaise / Bordelaise / Peppercorn	

POTATO SIDES

French fries	5
Creamed potatoes	
New potatoes with mint	
Dauphinoise potatoes	

VEGETABLE SIDES

Creamed spinach	5
Roasted Brussels sprouts and chestnuts	
Charred tenderstem broccoli with chilli	
Honey roast root vegetables and lemon thyme	

VEGETARIAN AND VEGAN

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

SMALL SALAD SIDES

Mixed green salad and sherry dressing	5
Endive and apple salad with blue cheese dressing and walnuts	
Parmesan and rocket salad	

