



THE
DINING ROOM
AT SAUNTON



LUNCH

SMALL PLATES

Soup of the day with a warm bread roll	8
Quinoa salad with globe artichoke, cherry tomatoes, feta, sage and lemon dressing	8
Chicken liver parfait with rhubarb chutney, sauternes jelly and toasted brioche	8
Salmon rilette with bread and butter pickle and a soft boiled egg	10
White crab and avocado with round lettuce, chilli and lemon	12
Chicken caesar salad with cos lettuce, anchovies and shaved parmesan	12

MAINS

Falafel burger with yoghurt and garlic relish, tomato, spinach, cucumber and french fries	12
Saunton burger with Montgomery cheddar - smoked streaky bacon - relish - tomato - french fries	14
Mussels with red Devon cider - cream - garlic - parsley - french fries	15
Fish and chips with Sharp's Brewery Doom Bar beer batter, mushy peas, tartare sauce and french fries	16
Lobster linguini with cherry tomatoes, mussel emulsion and tarragon	19
Minute steak with cherry vine tomatoes and french fries	17
Grilled chicken breast with mashed potatoes, pesto and red wine jus	17

SIDES

all 5

New potatoes / french fries / mashed potatoes / minted peas / grilled tenderstem broccoli

DESSERTS

Lemon posset with exotic fruits	8
Black forest gâteau with cherry sorbet	8
Seasonal parfait with chocolate tuile	8
South West cheese selection with biscuits and chutneys	10
Build your own ice cream sundae with Yarde Farm local dairy ice cream	8
Ask for our sundae menu and create a masterpiece	

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.

