



THE
DINING ROOM
AT SAUNTON

DINNER

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

Chicken Caesar salad With cos lettuce, anchovies, shaved parmesan and croutons	8
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

POTATO SIDES

French fries	5
Creamed potatoes	
New potatoes with mint	
Dauphinoise potatoes	

VEGETABLE SIDES

Creamed spinach	5
French beans, shallots and hazelnuts	
Peas with mint and chilli	
Grilled asparagus	
Seasonal buttered vegetables	

SMALL SALAD SIDES

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

SIGNATURE DISHES

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

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





THE
DINING ROOM
AT SAUNTON

DINNER

FROM THE FIELD

- Pork belly**
With creamed potatoes, braised red cabbage and cider jus
- Roast duck**
With pickled cherries, salsify, dauphinoise potatoes and duck jus
- Lamb cutlets**
With capers, anchovies, tomato and haricot beans
- Grilled chicken**
With peas, broad beans, little gems and dauphinoise potatoes

£

FROM THE SEA

- Mussels** 16
With Devon Red cider, cream, garlic, parsley and french fries
- Classic fish and chips** 14
In Sharp's Brewery Doom Bar ale batter with mushy peas and tartare sauce
- Hake** 18
With curry spices, mussel velouté, spinach and salsify
- Dover sole** 28
With nut brown butter, shrimps, capers, new potatoes and watercress and apple salad

Lundy lobster half 20 ■ whole 36
Plucked from pristine local waters, served 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

Beef fillet 28
With roasted vine tomatoes
Choose your potato side dish

Sirloin 26
With roasted vine tomatoes
Choose your potato side dish

Rib-eye 26
With roasted vine tomatoes
Choose your potato side dish

Accompanying sauces 4
Béarnaise / Bordelaise / peppercorn

VEGETARIAN AND VEGAN

- Beetroot and horseradish risotto** 14
With smoked almonds, ocelli al Barolo cheese and horseradish
- Mac 'n' cheese** 12
With brioche and Montgomery cheddar

* 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 Dover sole would incur an additional £10 charge
All other guests will be charged the price shown

