



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

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

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

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 Cornish coppa 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

SIGNATURE DISHES

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





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FROM THE FIELD

Saunton burger With Cornish gouda, smoked streaky bacon with tomato relish, served in a pretzel bun with french fries	£ 14
Halloumi and pepper burger Char-grilled halloumi with vegetables, rocket, pesto and Cornish gouda served on a pretzel bun with french fries	£ 12
Lamb cutlets With capers, anchovies, tomato and haricot beans	£ 18
Grilled chicken With peas, broad beans, little gems and dauphinoise potatoes	£ 16
Pork belly With creamed potatoes, braised red cabbage and cider jus	£ 16

FROM THE SEA

Mussels With Devon Red cider, cream, garlic, parsley and french fries	£ 16
Fish and chips With Sharps Brewery Doom Bar batter, mushy peas, french fries and tartare sauce	£ 14
Dover sole With nut brown butter, shrimps, capers, new potatoes and watercress and apple salad	£ 28
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	£
Minute With roasted vine tomatoes Choose your potato side dish	£ 17
Sirloin With roasted vine tomatoes Choose your potato side dish	£ 26
Ribeye With roasted vine tomatoes Choose your potato side dish	£ 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	
Peas with mint and chilli	
Grilled asparagus	
Seasonal buttered vegetables	

VEGETARIAN AND VEGAN

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

SMALL SALAD SIDES

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

