

SAUNTON SUNDAY LUNCH MENU

SERVED BETWEEN NOON - 2PM

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 a member of our team to advise.

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STARTERS

CHESTNUT MUSHROOM VELOUTÈ
MUSHROOMS "ON TOAST"

SMOKED HAM HOCK & PORK CHEEK PRESSING
PICCALILLI FLAVOURS – CELERIAC & APPLE – CRACKLING – SMOKED HAY MAYONNAISE

EARL GREY CURED PLAISTOW TROUT
BEETROOT & CASSIS MERINGUE – GENLEMENS RELISH – PRESERVED LEMON – WALNUT GRANOLA – WOOD SORREL

"CAESAR"
PARMIGIANO REGGIANO – PARMESAN FEUILLETE – ANCHOVY FRITTERS – LITTLE GEMS

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MAINS

ROAST BEEF SIRLOIN
YORKSHIRE PUDDING – ROASTED PARSNIPS & PUREE – RED WINE BEEF JUS

ROAST CORN FED CHICKEN
POMME MOUSSELINE – SAGE & ONION STUFFING – BREAD SAUCE – HERITAGE CARROTS – ROAST CHICKEN JUS

SLOW BRAISED PORK BELLY
MUSTARD MASH – SPRING GREENS & PANCETTA – CIDER & ROSEMARY JUS

COD
ORANGE & FENNEL SALAD – LOBSTER & VERJUS BUTTER SAUCE

CRISPY FRIED DUCK EGG
TRUFFLE RISOTTO

all served with a selection of seasonal vegetables & roast potatoes

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DESSERTS

CLOTTED CREAM RICE PUDDING
APPLE & CINNAMON BEIGNETS

LEMON CURD DELICE
MERINGUE – LIQUID PUFF PASTRY – LEMON THYME & MASCARPONE ICE CREAM

POACHED SEASONAL FRUITS
BERGAMOT SORBET

SELECTION OF ICE CREAMS
LOCALLY PRODUCED ARTISAN ICE CREAM FROM LANGAGE FARM IN DEVON

3 COURSES £19.95 PER PERSON