

SAUNTON SANDS HOTEL

SOURCE SPA AND WELLNESS

DINNER MENU

Can be served: **DF** (Dairy free), **GF** (Gluten free), **(V)** Vegan

SMALL PLATE

Sweet potato soup, sweet potato fondant, sour cream, coriander cress GF	£11
Green asparagus, garlic puree, lemon & poppyseed dressing, shaved radish, spring onions, lemon zest GF/DF (V)	£12
Crispy crab cake salad, pepper coulis, baby gem, green apple, dynamite sauce DF	£12
Chicken liver parfait, sweet wine jelly, cider and onion chutney, toasted brioche, sorrel cress	£12
Watermelon and feta salad, rocket leaves, mange tout, toasted almonds, white balsamic dressing DF/GF (V)	£12

MAINS

Cajun spiced cauliflower steak, cherry vine tomatoes, chimichurri DF/GF (V)	£18
Creedy Carver Duck breast, dauphinoise potato, confit leg praline, pak choi, plum, five spice jus	£26
Pan fried halibut, spring onion mash, saffron beurre blanc, rainbow chard, herb oil GF	£26
10oz West country Ribeye steak, served with french fries, cherry vine tomatoes with a choice of; café de paris butter, peppercorn sauce or bearnaise	£28
Haddock in Sharp's Doom Bar batter, mushy peas, tartare sauce, french fries	£19
Native half lobster, thermidor butter, french fries, watercress salad, lemon	£30
Crispy aubergine katsu, katsu curry sauce, pickled mooli, steamed rice, sesame, chilli, coriander cress DF (V)	£18

SIDES

Buttered new potatoes GF French fries DF/GF Buttered carrots and peas GF	
Steamed spinach and garlic DF/GF Charred Tenderstem broccoli and chilli GF/DF	Supplement charge of £5

DESSERTS

English strawberries with Rodda's clotted cream GF	£10
Lemon parfait, lemon curd, white chocolate snow, honeycomb, lime gel	£10
Almond panna cotta, caramelised almonds, roasted peaches, vanilla ice cream GF/DF (V)	£10
Salted caramel ganache, salted caramel popcorn, chocolate soil, popcorn ice cream	£10
South west cheese selection, biscuits, grapes and chutney GF	£12
Build your own ice cream sundae, Yarde farm local dairy ice cream (ask your server for our sundae menu) GF	£9

AFTER DINNER...

Pot of Tea or Filter Coffee	£4
Latte/Cappuccino	£4.50
Espresso	£3.50
Hot Chocolate/Mocha	£4.50
Deluxe Hot Chocolate	£5.80
Liqueur Coffee	£9.00

ROC Ruby Port	£5.20
Croft Vintage Port	£12
Jamesons Whiskey	£5.30
Baileys Irish Cream	£5.30
Palazzina Moscato Passito	£10
Sauternes	£18.50

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.