

SAUNTON SANDS

HOTEL & SOURCE SPA

LUNCH MENU

DF (Dairy free), GF (Gluten free), (V) Vegan

Pea and Mint Soup

Feta style cheese, pea puree, lemon oil **GF/DF (V)**

Prawn Cocktail

avocado, marie rose sauce, smoked paprika, chives, croutons

Ham Hock Terrine

Bread and butter pickles, shaved radish, mustard seed dressing, pea shoots **GF/DF**

Crispy Aubergine Katsu

Steamed rice, katsu curry sauce, pickled mooli, sesame, coriander cress **DF (V)**

Grilled Chicken Supreme

Pan fried potato gnocchi, smoked pork belly, broad beans, lemon jus

Plaice filets

Crushed new potatoes, sauce vierge, basil cress **GF**

West Country Beef Ribeye

French fries, roasted cherry tomatoes, peppercorn sauce (£10 supplement)

Native Half Lobster

Thermidor butter, french fries, watercress salad, lemon

Chocolate Brownie

Vanilla ice cream **GF/DF (V)**

Raspberry Parfait

Chocolate snow, raspberry compote, lemon balm

South West cheese selection

Biscuits, grapes and chutney

Build-your-own ice cream sundae

Yarde Farm ice cream

(ask your server for our sundae menu)



Three courses £35 per person

B R E N D
COLLECTION

Please note the menu is subject to change. 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.