

SAUNTON SANDS

HOTEL & SOURCE SPA

HEAD CHEF | MATHIAS OBERG



Mathias brings a wealth of experience from some of the world's most celebrated Michelin-starred restaurants. Together with his team, he creates modern dishes that are full of flavour, beautifully presented and made with the finest seasonal ingredients. Relax, unwind and enjoy contemporary dining served with warmth, style and genuine hospitality.

WHILST YOU WAIT

Marinated Bella Napoli Olives – £6

Cracking Nuts – £7

Sweet chilli & lime or salted

Prawn & Marie-Rose Sliders - £9

Breaded Chicken Strips - £8

Teriyaki sauce

Salt & Pepper Squid - £9

Saffron aioli, lime

SMALL PLATES

Roasted Tomato & Wild Garlic Soup – £11

Cherry tomato bruchetta, pesto, baby basil **GF/DF/V**

Bouillabaisse – £13

Rouille, sourdough crouton, oregano, micro herbs **DF**

Braised Chicken Leg – £14

Chorizo terrine, black olives, patatas bravas, romesco, toasted almonds aioli, herb salad **GF/DF**

Duck a L'Orange Corquette – £14

Green beans, watercress puree, charred orange, thyme crumb **DF**

Seared Scallops – £15

Crushed peas, bacon jam, feta, candied lemon zest, toasted pine nuts, pea shoots **GF**

Smoked Mackerel Pate – £14

Granary toast, smoked creme fraiche, crispy capers, horseradish, dill **GF**

Crab Salad – £15

Lime gel, pickled cucumber & red onion, shaved radish, samphire, coriander cress **GF/DF**

Summer Garden Salad – £12

Lemon ricotta, charred tomato, mangetouts, cucumber, shaved radish, lemon zest, sumac, flowers **GF/DF/V**

Grilled Green Asparagus – £12

Parmesan, dijonaise, olive crumb, toasted hazlenuts, herb oil, sorrel **GF/DF/V**

Can be served on request: **DF** (Dairy Free), **GF** (Gluten Free), **V** (Vegan)

Whilst we do our utmost to accommodate our guests, we use a wide range of ingredients in our kitchen & we can not guarantee any dish will be completely allergen-free due to possible cross-contamination during production. Please speak to your server for more information

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DINNER MENU

MAIN DISHES

Crispy Aubergine Katsu – £20

Katsu curry, steamed rice, pickled, sesame, sliced chilli, coriander cress **DF/V**

Pan Roasted Duck Breast – £30

Fondant potato, grilled asparagus, wild garlic gremolata, red wine jus **DF/GF**

Pan Fried Cornish Cod – £30

Crispy dauphinoise, tartare relish, spring greens, champagne beurre blanc **DF**

Grilled Chicken Supreme – £28

Dauphinoise potato, black garlic ketchup, charred tenderstem, braised leg praline, lemon jus **GF/DF**

Curried Cauliflower Steak – £22

Spiced tomato sauce, pineapple & red pepper salsa, crushed poppadoms, mint & coriander yoghurt **GF/DF/V**

28-Day Dried Aged West Country Ribeye – £35

French fries, cherry vine tomatoes & a choice of: cafe de Paris butter, peppercorn or bearnaise sauce **GF**

Half grilled Devon Lobster – £36

Garlic & chilli butter, French fries, charred lemon, rocket salad **GF** (ask for availability)

Haddock In Sharps Doom Bar Batter – £19

Mushy or garden peas, French fries, tartare sauce **DF**

SIDES

Buttered New Potatoes	£6
French Fries	£6
Buttered Carrots & Peas	£6
Charred Tenderstem Broccoli & Chilli	£6
Spinach & Garlic	£6

DESSERTS

Chocolate & Hazelnut Tart – £11

Hazelnut financier passionfruit curd, salted caramel popcorn, passionfruit ice cream **GF**

Lemon Parfait – £11

Iced tea gel, Italian meringue, fresh blueberries, white chocolate snow **DF**

Strawberry Cheesecake – £11

Elderflower gel, gin & elderflower compressed strawberries, meringue kisses, lemon & hibiscus sorbet

Pistachio Frangipane – £11

Rose Chantilly, fresh raspberries, almond granola, raspberry sorbet **GF/DF/V**

Dark Chocolate Parfait – £11

Coffee mousse, caramel soil, chocolate tuille **GF**

Southwest Cheese Selection – £13

Biscuits, grapes & chutney **GF**

Build Your Own Ice Cream Sundae – £10

Yarde farm local dairy ice cream **GF on request**

TEA, COFFEE & DRINKS

Pot of tea	£4
Pot of freshly brewed filter coffee	£4
Espresso	£3.50
Cappuccino/Latte	£4.50
Mocha	£4.50
Hot Chocolate	£4.50
Deluxe Hot Chocolate	£5.80

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