



THE
DINING ROOM
AT SAUNTON



DINNER

SMALL PLATES	£	SALADS	SML/LGE
Lundy lobster bisque Lobster on toast	12	Cornish coppa ham With pickled mustard seeds, capers, pear and rocket	8/16
Chicken liver parfait With Sauternes jelly, toasted crumpets and pickled raisins and walnuts	8	Crispy duck salad With pomegranate, mango, sesame, pak choi, soy and ginger	8/16
Ham hock terrine With pickled red onion, bacon jam and watercress	8	Hot Springs Smokery smoked salmon Served with orange, beetroot, pickled walnuts and horseradish	8/16
Springs Smokery smoked salmon With capers, lemon crème fraîche and brown bread and butter	10	Heritage tomatoes and Laverstock buffalo mozzarella With aged balsamic, avocado, watercress and rye bread	8/16
Asparagus and duck egg With sourdough toast and hollandaise sauce	9		
Waytown Farm beef tartare Served with beer pickled onions and mushroom ketchup	12	POTATO SIDES	5
Brixham crab cocktail Brown crab parfait with pickled apple and sourdough toast	15	French fries Creamed potatoes New potatoes with mint Dauphinoise potatoes	
Green pea velouté A delicious, delicate, velvety pea soup with pesto	7		
Bubble and squeak Farmer Bob's poached egg served with a truffle hollandaise and aged parmesan	8	VEGETABLE SIDES	5
Scallops Served with truffle, apple and Cornish coppa ham	14	Beer battered onion rings Orange glazed carrots with cumin Creamed spinach Ratatouille French beans, shallots and hazlenuts Peas with mint and chilli Grilled asparagus Seasonal buttered vegetables	
		SMALL SALAD SIDES	5
		Cos, cucumber, apple and watercress Tomato, mozzarella and balsamic Chicory, fennel, pear and parmesan Baby gem, blue cheese and rocket	

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





CLASSIC MAINS

Pork belly With apple, creamed potatoes and bacon	£ 16
Roast duck With pickled cherries, salsify, dauphinoise potatoes and duck jus	20
Waytown Farm beef fillet With oxtail, bone marrow, smoked mash, spinach and Sharp's Brewery Wolf Rock ale	28
Classic fish and chips In Sharp's Brewery Doombar ale batter with mushy peas and tartare sauce	14
Dover sole Spankingly fresh sole with nut brown butter, shrimps, capers and new potatoes	26
Chicken and ham pie Served with leeks, white wine, mustard and smoked potato	16

FROM THE SEA

Mussels With Devon Red cider, cream, garlic, parsley and french fries	16
Stone bass With curry spices, mussel velouté, spinach and salsify	18
Hake Served with brown shrimps, warm tartare sauce and mash	18
Brixham scallops Served with pork belly, apple, peas and broad beans	24
Lobster Mac and Cheese Served with a brioche crumb and Montgomery cheddar	24

VEGETARIAN AND VEGAN

Beetroot and horseradish risotto With smoked almonds, ocelli al Barolo cheese and horseradish	14
Mrs Bell's blue cheese gnocchi With truffle, spinach, pickled walnut and watercress	16
Red onion tarte tatin With creamed potatoes and watercress	12
Mac 'n' cheese Served with brioche and Montgomery cheddar	12
Cep pie Served with spinach, aubergine and mash	14

STEAK

Beautiful 28 day dry-aged Exmoor beef from Waytown and Holdstone Farms in Combe Martin, cooked on our char-grill	£
Côte de boeuf for two Served with roasted vine tomatoes Choose your potato side dish	58
Sirloin Served with roasted vine tomatoes Choose your potato side dish	26
Ribeye Served with roasted vine tomatoes Choose your potato side dish	26
Accompanying sauces Béarnaise / Bordelaise / peppercorn / truffle	4

ON THE CHAR-GRILL

Grilled chicken With king oyster mushrooms, bacon, mustard and dauphinoise potatoes	£ 16
Calves liver With red onion tarte tatin, crispy bacon and mash	16
Lamb cutlets Served with capers and anchovies, tomato, mushroom and mash	18
Lundy lobster Sumptuous lobster, plucked from pristine local waters, served with thermidor butter, watercress and apple salad, and new potatoes	half 24 ■ whole 40

* RESIDENTS' SUPPLEMENT

Guests staying on dinner inclusive terms will be charged the additional cost for dishes exceeding £18 on this page and exceeding £10 on the facing page. For example the Brixham scallops would incur an additional £6 charge. All other guests will be charged the price shown.

