



THE
DINING ROOM
AT SAUNTON



LUNCH

SMALL PLATES

	£
Lundy Lobster bisque Lobster on toast	12
Chicken liver parfait With Sauternes jelly, toasted crumpets, pickled raisins and walnuts	8
Ham hock terrine With pickled red onion, bacon jam and watercress	8
Springs Smokery smoked salmon With capers, lemon crème fraîche, brown bread and butter	10
Asparagus and duck egg With sourdough toast and hollandaise sauce	9
Green pea velouté A delicious, delicate, velvety pea soup	7
Bubble and squeak Farmer Bob's poached egg served with a truffle hollandaise and aged parmesan	8

SALADS

SML/LGE

Cornish coppa ham With pickled mustard seeds, capers, pear and rocket	8/16
Hot Springs Smokery smoked salmon Served with orange, beetroot, pickled walnuts and horseradish	8/16
Heritage tomatoes and Laverstock buffalo mozzarella With aged balsamic, avocado, watercress and rye bread	8/16
Artisan cheese ploughman's Montgomery cheddar, Mrs Bell's blue cheese and Kirkham's Lancashire cheese with beer butter, pickles and sourdough bread	14

SANDWICHES

	£
All served with celeriac remoulade and vegetable crisps	
Free range egg mayonnaise Granary bloomer with mustard cress	8
Montgomery cheddar White bloomer with green tomato chutney	8
Salt beef Rye bread with sauerkraut, mustard, gherkin and watercress	10
Croque Monsieur White bloomer with Cornish gouda and Cornish coppa ham	10
Springs Smokery smoked salmon Rye bread with avocado and watercress	10
Prawn and lobster Brioche with lobster mayonnaise, crisp cos and pickled cucumber	12
The Saunton Club Smoked streaky bacon, chicken, lettuce, tomato, egg and mayonnaise	12

THE CAESAR SALAD COLLECTION £

A delicious Caesar salad with cos, anchovies, shaved parmesan, soft boiled eggs and croutons

Classic 8 / 14

Make it extra special with:

Chicken 9 / 16

Lobster 12 / 20

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





LUNCH CLASSICS

£

Saunton burger	14
Cornish gouda, Cornish coppa ham with tomato relish, served in a pretzel bun with french fries	
Halloumi and pepper burger	12
Char-grilled halloumi, vegetables, rocket, pesto and Cornish gouda served on a pretzel bun with french fries	
Grilled chicken breast	16
King oyster mushrooms with bacon, mustard and dauphinoise potatoes	
Calves liver	16
Red onion tarte tatin, crispy smoked bacon and mash	
Pork belly	16
With apple, creamed potatoes and bacon	
Classic scampi	14
Served with french fries, peas and tartare sauce	
Chicken and ham pie	16
Served with leeks, white wine, mustard and smoked potato	

VEGETARIAN AND VEGAN

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

SMALL SALAD SIDES

Cos, cucumber, apple and watercress
Tomato, mozzarella and balsamic
Chicory, fennel, pear and parmesan
Baby gem, blue cheese and rocket

POTATO SIDES

French fries
Creamed potatoes
New potatoes with mint
Dauphinoise potatoes

VEGETABLE SIDES

Beer battered onion rings
Orange glazed carrots with cumin
Creamed spinach
Ratatouille
French beans, shallots and hazelnuts
Peas with mint and chilli
Grilled asparagus
Seasonal buttered vegetables

STEAKS

£

Beautiful 28 day dry-aged Exmoor beef from Waytown and Holdstone Farms in Combe Martin, cooked on our char-grill	
Minute	17
Served with roasted vine tomatoes Choose your potato side dish	
Sirloin	26
Served with roasted vine tomatoes Choose your potato side dish	
Ribeye	26
Served with roasted vine tomatoes Choose your potato side dish	
Accompanying sauces	4
Béarnaise / Bordelaise / Peppercorn / Truffle	

TRADITIONAL SUNDAY ROAST

£

Roast rump of Devon beef	16
With roast potatoes, Yorkshire pudding and a selection of seasonal vegetables	

FROM THE SEA

Mussels	16
With Devon Red cider, cream, garlic, parsley and french fries	
Fish and chips	14
With Sharps Brewery Doom Bar batter, mushy peas, french fries and tartare sauce	
Dover sole	26
Spankingly fresh sole with nut brown butter, shrimps, capers and new potatoes	
Lobster mac 'n' cheese	24
Served with a brioche crumb and Montgomery cheddar	
Lundy lobster	half 24 : whole 40
Sumptuous lobster plucked from pristine local waters and served with thermidor butter, watercress and apple salad, and new potatoes	

