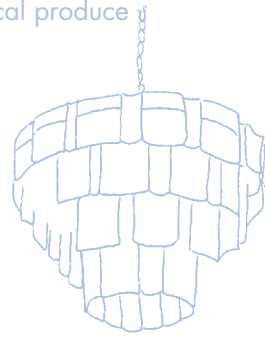


SAUNTON SANDS ^{★★★★}HOTEL

Elegant dining • Sea views • Local produce



We're proud to source the finest produce from the best local producers wherever possible for our menu. We've a wonderful natural larder in the West Country and an abundance of passionate local suppliers who ensure we get the most from each season.

Here in the South West we're lucky to have great local farmers, fishermen and producers who supply us with ingredients from Exmoor beef to Lundy lobster, and Braunton asparagus to Combe Martin strawberries. Many of them have now become friends as well as suppliers, and they understand our perspective when it comes to sourcing the finest artisan produce from this fantastic region. We're also greatly aware of the need to source sustainable local produce in order to reduce environmental impact and food miles.

In the kitchen, the talented team strives to create beautiful dishes with a balance of flavours and textures which are also visually stunning to give the diner a fabulous experience.

Should you have any dietary requirements or food allergies that we are not already aware of, please do mention it when ordering and we'll gladly guide you to the most appropriate dishes on the menu.

On behalf of the team we welcome you warmly and hope you enjoy your culinary experience at Saunton Sands Hotel.

A handwritten signature in black ink, appearing to read 'Dez Turland', with a horizontal line underneath.

Dez Turland MCGC
Development chef

A handwritten signature in black ink, appearing to read 'Ian Worley', with a horizontal line underneath.

Ian Worley
Head chef

LUNCH MENU

FRESH HOMEMADE SOUP

crusty bread

CHICKEN LIVER AND FOIE GRAS PARFAIT

tasting of apples – spiced puy lentils – watercress – melba toast

HOME-SMOKED EXMOOR TROUT

tartare – cucumber jelly – apple – watercress and almond salad

RED WINE POACHED PEAR

cornish blue cheese – salted and pickled walnuts

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GRILLED MINUTE STEAK

grilled tomato – mushrooms – chunky chips – green salad

ROAST CORN FED CHICKEN

confit thigh – breaded drumstick – savoy cabbage – roast chicken jus

LAMB RUMP

ras el hanout – spiced potatoes and parsnips – spinach – cumin and golden raisin jus

FISH AND CHIPS

haddock – chunky chips – crushed peas – homemade tartare sauce

BRILL “ALLA VONGOLE”

linguine – clams – parsley – garlic – white wine

BUTTERNUT SQUASH RISOTTO

toasted pumpkin seeds – wild rocket – parmesan crisp

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CUSTARD TART

blackcurrant sorbet – eccles cake slice

RHUBARB AND GINGERBREAD CHEESECAKE

custard ice cream – ginger beer jelly

TASTING OF CHOCOLATE

white and dark chocolate mousse – figs – honeycomb

SELECTION OF ICE CREAMS

locally produced artisan ice cream from Langage Farm in Devon

WEST COUNTRY CHEESE

a selection of cheeses served with homemade bread, wheat biscuits and chutney

one course £16.50 – two courses £19.95 – three courses £25

SUNDAY LUNCH MENU

FRENCH ONION SOUP

roscoff onions – gruyère cheese croûte

CHICKEN LIVER AND FOIE GRAS PARFAIT

tasting of apples – spiced puy lentils – watercress – melba toast

HOME-SMOKED EXMOOR TROUT

tartar – cucumber jelly – apple – watercress and almond salad

PUMPKIN RAVIOLI

pumpkin velouté and seeds – roasted garlic – italian parsley

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ROAST BEEF RIB

cauliflower puree – yorkshire pudding – roast beef jus – watercress

ROAST CORN FED CHICKEN

sage and onion stuffing – bread sauce – roast chicken jus

LANE END FARM PORK LOIN

savoy cabbage – apple sauce – crackling – cider jus

FISH AND CHIPS

haddock – chunky chips – crushed peas – homemade tartare sauce

BRILL "ALLA VONGOLE"

linguine – clams – parsley – garlic – white wine

BUTTERNUT SQUASH RISOTTO

toasted pumpkin seeds – wild rocket – parmesan crisp

~

CUSTARD TART

blackcurrant sorbet – eccles cake slice

LEMON MERINGUE PIE

vanilla mascarpone

TASTING OF CHOCOLATE

white and dark chocolate mousse – figs – honeycomb

SELECTION OF ICE CREAMS

locally produced artisan ice cream from Langage Farm in Devon

WEST COUNTRY CHEESE

a selection of cheeses served with homemade bread, wheat biscuits and chutney

two courses £19.95 – three courses £25