

DESSERT MENU



GREAT BRITISH DESSERT

RICE PUDDING

caramelised pears – honeycomb – nutmeg ice cream

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APPLE AND GOLDEN RAISIN STRUDEL

cinnamon, honey and greek yoghurt ice cream – raisin and almond syrup

TASTING OF CHOCOLATE

white and bitter chocolate – figs – honeycomb

CUSTARD TART

blackcurrant sorbet – eccles cake slice

RHUBARB AND GINGERBREAD CHEESECAKE

custard ice cream – ginger beer jelly

CARAMELISED PEARS

amaretto ice cream – toasted almonds – basil sabayon

SELECTION OF ICE CREAMS

locally produced artisan ice cream from Langage Farm in Devon

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.

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 dining with us at Saunton Sands Hotel.

Dez Turland MCGC
Development chef

Ian Worley
Head chef

MAIN MENU

LEEK AND POTATO SOUP

poached egg – chives

FARMER BOB'S ORGANIC SCOTCH EGG

pickled vegetables – radish

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

CURED AND SEARED LOCH DUART SALMON

blood orange – pickled fennel – textures of beetroot

RED WINE POACHED PEAR

cornish blue cheese – salted and pickled walnuts – endive salad

PUMPKIN RAVIOLI

pumpkin velouté and seeds – roasted garlic – italian parsley

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SLOW ROASTED LAMB LEG

dauphinoise potato – kale – chantenay carrots – lamb jus

LANE END FARM PORK LOIN

spiced pressed pig's cheek – ham hock dumplings – cauliflower – pak choi – cider jus

HALF CORN FED CHICKEN

roast breast – confit thigh – breaded drumstick – baby roast potatoes – savoy cabbage
roast chicken jus

LAMB RUMP

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

CREEDY CARVER DUCK

crispy hash potato – rhubarb and ginger – kale – star anise jus

LINE CAUGHT SEA BASS

cornish crab beignet – purple sprouting broccoli – saffron and chicory
brown shrimp and lemon butter sauce

BRILL "ALLA VONGOLE"

linguine – clams – parsley – garlic – white wine

WILD MUSHROOM TORTELLINI

spinach – purple broccolli – thyme espuma

The set menu including a starter, main and dessert is £36, VAT inclusive.

GRILL MENU

We are passionate about food provenance and food miles so all our beef is sourced from the South West. We use Aberdeen angus and ruby red beef from Chris Lerwill's farms at Waytown and Holdstone on the edge of Exmoor. All of his cattle are allowed to roam the pastures, feeding off the rich land. The meat is then hung for a minimum of 28 days, allowing for a deep and robust flavour.

CALF'S LIVER

streaky bacon – grilled apple – sage and shallot jus

£15.95

MINUTE SIRLOIN STEAK

chunky chips – green salad – grilled tomato and mushrooms

£15.95

SIRLOIN STEAK

chunky chips – grilled tomato – flat mushroom – béarnaise sauce

£20.95

RIB EYE STEAK

chunky chips – grilled tomato – flat mushroom – béarnaise sauce

£22.95

FILLET STEAK

chunky chips – grilled tomato – flat mushroom – béarnaise sauce

£26.95

GRILLED DOVER SOLE

beurre noisette – lemon – capers – parsley

£28.95

SIDE ORDERS

minted new potatoes £3.55

chunky chips £3.75

watercress, avocado and cucumber salad £3.75

tomato, mozzarella and basil salad £3.75

mixed salad with mustard vinaigrette £3.95

buttered spinach £3.95

green beans with shallots and pine nuts £3.95

panache of seasonal vegetables £3.95

Dinner-inclusive residents receive a 33 per cent reduction on the above supplement charges.