

SUNDAY LUNCH MENU



Starters

Seasonal soup – 8
Homemade bread & butter

Duck liver parfait – 9
Madeira jelly, red onion marmalade, sourdough toast

Smoked salmon and prawn roulade – 9.5

Scotch egg - 10
Yuzu mustard

Heritage tomato salad – 9.5
Somerset buffalo mozzarella

Desserts

Sticky date pudding, butterscotch sauce, 'Two Drifter's
'rum soaked pineapple, vanilla ice cream - 8

Buttermilk panna cotta, macerated strawberries, basil,
strawberry sorbet- 8

Coconut dark chocolate delice, coconut caramel,
coconut sorbet - 8

White chocolate crème brulee, candied pistachio- 8

Cheese course - 14
(perfect to share)

Mains

Sunday lunch sharing platter for 2
Roast sirloin of beef, free-range chicken breast, slow
braised shoulder of lamb, boned and rolled pork belly,
beef fat roasties, cauliflower cheese, braised red
cabbage, Yorkshire pudding and proper gravy
Priced at £29.50 per person

Roast chicken – 21.5
Creamed leeks, garlic, lemon

Slow roast sirloin of West Country beef – 22.5

Roast leg of lamb - 23
Ratatouille

Fish special – market price
Ask your server for details

Beetroot tarte tatin 17
Scorched goat's cheese, truffle honey, rosemary

*All roasts are served with beef fat potatoes, seasonal
veg and proper gravy*

Children's roast - 12

Lounge & Lawn Favourites

Fishcake - 18
Meaux mustard, watercress, skinny fries

Dartmoor Farmer's 6oz beef burger - 16
Brioche bun, Monterey Jack cheese, cos lettuce,
tomato, bacon, homemade relish, skinny fries

Buttermilk chicken burger - 16
Brioche bun, ranch dressing, cos lettuce, tomato,
skinny fries

Winslade wellbeing bowl – 18
Quinoa, spinach, mixed seeds, avocado, edamame
beans, beetroot, chickpeas, soft poached egg and
tahini dressing

Choose your topping:

Tofu
Smoked ChalkStream trout
Fresh prawns
Roast chicken