

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

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