

Sunday lunch menu

STARTERS

Seasonal soup, homemade bread & butter - 8

Cured Chalk stream Trout, fresh prawns,
bloody mary emulsion, scorched cucumber - 9.5

Ham hock terrine, smoked eel, toasted sourdough
and mustard butter - 9

Smoked celeriac and truffle tartlet, roasted
hazelnut, golden raisin puree - 9

Chicken liver parfait, sourdough toast - 9

MAINS

Our famous sharing board - a selection of the best
meat the South West has to offer, including guest
cuts from our favourite local butchers. Cooked
to perfection and served with all your favourite
trimmings! Priced at 29.5 per person

Creedy Carver free range chicken breast,
savoury sage and onion bread pudding - 21.5

Rare roast rib eye of Dartmoor farmers beef - 22.5

Sweet and Sour Boned and Rolled Pork Belly,
tamarind, fennel, mustard and caper - 21.5

Roast leg of lamb, sun dried tomato hollandaise - 22

Sunday veggie option:

Mushroom and tarragon tart thin, soft poached
hen's egg - 17

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

Children's roast - 12

LOUNGE & LAWN FAVOURITES

Salmon and dill fishcake, herb emulsion, fries - 19

Dartmoor Farmer's 6oz beef burger, brioche bun,
Monterey Jack cheese, cos lettuce,

tomato, bacon, homemade relish, skinny fries - 18

Panko breaded chicken burger, brioche bun,
cos lettuce, tomato, bbq sauce - 18

Winslade wellbeing bowl - 19

'Bibimbap' - a Korean rice bowl, warm sticky rice,
edamame beans, pickled shiitake mushrooms, sesame
carrots, beansprouts, fried egg and coriander

Choose your topping:

Tofu

Smoked ChalkStream trout

Fresh prawns

Roast chicken



Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination. *Time limit and drinks limits apply.