

Sunday lunch menu



STARTERS

Seasonal soup, homemade bread & butter - 8

Thai coconut broth with Westcountry seafood - 9.5

Wagyu black pudding, 63-degree poached egg, quincalla, butter leaf salad - 9

Goat's cheese tartlet, curried granola, beetroot salad, toasted pine nuts - 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 sirloin 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 roasts, choose from chicken, beef, pork, or lamb - 12

LOUNGE & LAWN FAVOURITES

Smoked haddock fishcake, 63-degree poached egg, mustard sauce, skinny fries - 19

The ultimate Winslade burger. Pureblood Wagyu beef patty, onion confit, sliced pickles, relish, heritage tomato, smoked streaky bacon, Monterey Jack cheese - 22

The Winslade well-being bowl. 'Bibimbap' a Korean rice bowl, warm sticky rice, edamame beans, pickled shiitake mushrooms, sesame carrots, beansprouts, fried egg, coriander

Choose your topping; chicken, trout, prawns, or tofu - 19

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.