



SUNDAY LUNCH



STARTERS

Beef croquette, celeriac remoulade, mustard emulsion £9

Cured Chalk Stream trout, fresh prawns, bloody Mary emulsion, scorched cucumber £9.5

Goat's curd tartlet, curried granola, apple £9

Chicken liver parfait, toasted sourdough, red currant jelly £9

Seasonal soup, homemade bread & Netherend Farm butter £8.5



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 chicken breast, savoury sage & onion bread and butter pudding £22.5

Rare roast sirloin of 'Dartmoor Farmers' beef, Yorkshire pudding £24.5

Boned and rolled pork belly, mustard and capers £21.5

Roast leg of lamb, sundried tomato hollandaise £22.5

Daily fish special

Market price ask your server for details

Beetroot tart thin, torched Driftwood goat's cheese, aged balsamic vinegar (V) £19



CHILDREN'S ROASTS

Choose any meat from the above £12

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



LOUNGE & LAWN FAVOURITES

Winslade ultimate burger, pureblood wagyu beef patty, brioche bun, slow braised beef cheek, Monterey Jack cheese, tomato relish, skinny fries £22

Thai fishcake, sweet chilli sauce, skinny fries £19

The Winslade well-being bowl: 'Bibimbap' – a Korean rice bowl, warm sticky rice, edamame beans, pickled shiitake mushrooms, sesame carrots, pickled cucumber, fennel, fried egg

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.