



SUNDAY LUNCH



STARTERS

Tomato Gazpacho, fresh prawns, chilli oil £10

Confit duck rilette, orange, candied walnuts £9

Capricorn goat's cheese, raspberry vinaigrette, pine nuts (V) £9

Chicken liver parfait, red currant jelly, toasted sourdough £10

Seasonal soup with homemade bread and Netherend Farm butter £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 £31 per person

Free range chicken breast, apricot & pine nut stuffing £22.5

Rare roast sirloin of 'Dartmoor Farmers' beef, Yorkshire pudding £27.5

Boned and rolled pork belly, apple compote, crackling £24

Roast leg of lamb, tomato fondue, redcurrant, rosemary £24

Daily fish special

Market price, please ask your server for details

Potato rosti, roast celeriac, 63 degree poached egg, shiitake mushroom (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

The ultimate Winslade burger: Pureblood Wagyu beef patty, braised beef pastrami, sliced pickles, house mustard, Monterey Jack cheese, skinny fries £22

Salmon fishcake, herb emulsion, poached egg, skinny fries £20

'Winslade Manor' Wellbeing bowl 'Bibimbap' a Korean rice bowl, warm sticky rice, pickled shiitake mushrooms, edamame beans, sesame carrots, pickled cucumber, fennel, fried egg, Gojuchang sauce

Choose one of the following toppings:

Free range chicken breast £20 Fresh prawns £20 Crispy tofu £16