



SUNDAY LUNCH



STARTERS

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

Sesame prawn bao bun, wasabi mayonnaise £9

Scotch egg, sage & onion, Dijon mustard £9

Mushroom parfait, Forest Fungi mushrooms, toasted sourdough (V) £9

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 £32 per person

Free range chicken breast, sage & onion stuffing £23.5

Rare roast sirloin of 'Dartmoor Farmers' beef, Yorkshire pudding £28.5

Boned and rolled pork belly, bubble and squeak, bacon jam £24

Roast venison haunch, venison bonbon, celeriac purée £27

Daily fish special

Market price, please ask your server for details

Smoked celeriac, mustard, hazelnut (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: Dartmoor aged beef patty, braised beef pastrami, sliced pickles, house mustard, Monterey Jack cheese, skinny fries £22

Smoked haddock fishcake, spinach, poached egg, skinny fries £20

'Winslade Manor' Wellbeing bowl 'Bibimbap' a Korean rice bowl, warm sticky rice, edamame beans, pickled cucumber, soy & ginger dressed tender stem broccoli, oriental 'slaw', wakame seaweed salad, fried egg, Gojuchang sauce

Choose one of the following toppings:

Free range chicken breast £20 *Fresh prawns* £20

Crispy tofu £16 *Soy glazed Forest Fungi mushroom* £16

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.