



SUNDAY LUNCH

STARTERS

Ham hock and smoked chicken terrine – apple
piccalilli – pickled mustard seeds – sourdough • £9.5

Homemade soup of the day – sourdough
Netherend farm butter • £9

Torched mackerel – gooseberry – apple – fennel • £10

Bang Bang cauliflower – Asian glaze – sesame – chili – spring onion • £9.5

MAINS

Our famous sharing board – a selection of the best meats the South West has to offer,
including guest cuts from our local butchers. Cooked to perfection and served with all
your favourite trimmings! Priced at £32 per person

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

Maple glazed pork belly – apple sauce • £25.5

Free range chicken breast – chicken thigh croquette • £23.50

Roast lamb shoulder – mint sauce • £27

Daily fish special – *Market price, please ask your server for details*

Cauliflower steak – herby pesto crust (V) • £20

Manor Classics

Winslade Burger – Dartmoor beef patty – braised beef pastrami – sliced pickles – house mustard –
skinny fries • £22

Salmon fish cake – poached egg – herb emulsion – skinny fries • £20

Crispy Hen of Wood mushroom burger – Asian slaw – skinny fries • £18.5

CHILDREN'S ROASTS

Choose any meat from the above • £12

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