



SUNDAY LUNCH

STARTERS

Ham hock scotch egg – piccalilli • £9.5

Soup of the day – sourdough – Netherend farm butter • £8.5 (V)

Heritage beetroot – blue cheese – candied walnuts • £9.25 (V)

Crispy salt & pepper calamari – lemon garlic aioli • £9.5 (GF)

Honey soy glazed pork bites – spring onions – chilli & sesame • £9 (GF)

MAINS

Our famous sharing board – a selection of the best meats the South West has to offer, including guest cuts from our favourite local butchers. Cooked to perfection and served with all your favourite trimmings • £35 per person

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

Free range chicken breast – chicken thigh croquette – bread sauce • £24

Roast leg of lamb – glazed rosemary shallots • £27

Maple glazed belly pork – apple sauce • £23

Roast cauliflower steak – cauliflower puree – golden raisins – walnut vinaigrette • £19.5 (V)

Fillet of cod – crushed new potatoes – tenderstem broccoli – chive beurre blanc • £23

Maple glazed squash steak – quinoa – roasted chestnuts & pesto (V) • £20

(All served with beef fat potatoes, cauliflower cheese, seasonal greens, swede & carrot mash)

Manor Classics

Winslade Burger – Dart's Farm burger – Applewood cheddar – sliced pickles – house mustard – brioche bun – skinny fries • £19

Smoked salmon fish cake – poached egg – fennel salad – dill aioli – skinny fries • £18.5

CHILDREN'S ROASTS

Choose any meat from the above • £12

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.