
SAUNTON SANDS HOTEL

SOURCE SPA AND WELLNESS

The Dining Room, with its two AA rosette status and coastal views, shimmers with art deco glamour. The menus present British classics and contemporary must-try dishes which showcase the finest local produce.



Head Chef Mathias Oberg has the CV of aspiring chefs' dreams, having cooked at many feted multi-Michelin-starred restaurants across the world. He and his team create relaxed contemporary dining, served in style.



RECOMMENDED WINES FOR THE SEASON

Dart Valley Reserve – Sharpham, Devon (33)

Fertuna Vermentino – Tuscany, Italy (29)

Domaine Chanson Fleurie – Burgundy, France (46)

COAST
B R E N D
COAST

DINNER MENU

DF (Dairy free), GF (Gluten free), (V) Vegan

SMALL PLATE

Carrot and cumin soup, charred orange, mint, pomegranate, toasted almonds GF/DF (V)	£9
Grilled octopus, romesco sauce, samphire, spring onion, almonds, confit lemon zest GF/DF	£12
Wild mushroom arancini, spinach puree, pine nut crumb, shimeji mushrooms à la Grecque, rocket DF	£10
Spiced couscous salad with apricots, toasted almonds, Tenderstem broccoli and coriander cress DF (V)	£10
Roasted whole quail, goat's cheese mousse, grape, candied, walnuts, crouton, sherry jus GF	£12

MAINS

Haddock in Sharp's Doom Bar batter, mushy peas, tartare sauce, French fries DF	£18
Saunton burger, Monterrey Jack, smoked streaky bacon, relish, tomato, French fries	£17
Korean spiced mushroom and quinoa burger, miso and lime mayonnaise, rocket and French fries	£16
Chickpea and red lentil curry, spinach, coriander, steamed rice, poppadom GF/DF (V)	£18
Grilled chicken supreme, baked potato, crème fraîche, crispy bacon, Tenderstem broccoli GF	£22
Chargrilled 10oz West Country sirloin steak, French fries, cherry vine tomatoes, Café de Paris butter, peppercorn sauce or bearnaise sauce. Choice of GF/DF	£28

CHANGING SPECIALS

Creedy Carver duck breast, fondant potato, pak choi, confit leg praline, pickled ginger, plum, five spice jus	£25
Roasted Cornish hake, smoked mussel and prawn risotto, black cabbage, coriander pesto GF/DF	£24
Pan-fried gnocchi, Jerusalem artichokes, wild mushrooms, tarragon cream, feta, toasted almonds GF/DF (V)	£18

SIDES

Buttered new potatoes DF/GF French fries DF/GF Buttered carrots and peas DF/GF	
Steamed spinach and garlic DF/GF Charred Tenderstem broccoli and chilli GF/DF	Supplement charge of £5

DESSERTS

Walnut cake, white chocolate Chantilly, candied walnut, port-glazed figs, latte ice cream	£10
Chocolate caramel ganache, salted caramel crumble, caramel chocolate cigar	£10
Mango éclair, vanilla crème, coconut sorbet, white chocolate swirl	£10
South West cheese selection, biscuits, grapes and chutney	£12
Build your own ice cream sundae, Yarde Farm local dairy ice cream	£9
Ask for our sundae menu	

We use a wide range of ingredients, so if you have a dietary requirement, we are happy to offer meals which are free of particular allergens. Please ask one of our team members for advice.