

Evening Dining

Available 5 - 9pm



**Moonfleet
Manor**

JURASSIC COAST

Starters & Salads

Spring pea & lettuce soup, garden mint (VE)	8
Bresaola, Sicilian lemon rapeseed oil, rocket, Pecorino Romano	11
Potted crab, toasted sourdough	13
Houmous, selection of cruditiés & breads (VE)	8
Twice-baked cave-aged Cheddar soufflè (V)	10
Superfood salad, quinoa, avocado, courgette, peas (VE)	10/15
Grilled chicken Caesar salad	13/18
Burrata, Isle of Wight tomatoes, basil oil (V)	14

Mains

All our main courses can be portioned for younger guests. Please ask our team.

Sirloin steak, field mushroom, fries, sauce (red wine jus, peppercorn, garlic butter)	34
Chicken schnitzel, fries, capers & anchovy	20
Battered haddock, chunky chips, tartare sauce, crushed peas	19
Dayboat fish curry, mussels, coconut & lime, Thai sticky rice (plant-based option available)	22
Crab linguine, chilli, mint	19
Poached chalk stream trout, peas, broad & runner beans, minted new potatoes	25
Gnocchi, summer truffle, chanterelle mushrooms, goat's curd, spinach (plant-based option available)	19
Moonfleet Manor beef burger, cheese, bacon, fries	19
Moonfleet Manor plant-based burger, vegan cheese, fries	18

Sides

Steamed spinach (VE) Mixed leaf salad (V) Tenderstem broccoli (VE)	5 each
Sweet potato fries or fries (VE) Zucchini fritto (V)	

Desserts

Orange & almond cake, Amaretto glaze	9
Rhubarb & custard trifle	8
Gooseberry & elderflower fool	8
Classic lemon tart	8
Chocolate mousse, rose petal & pistachio honeycomb (VE)	9
Selection of ice creams & sorbets	3 per scoop
Selection of 3 local cheeses, crackers, chutney	12

If you are concerned about any food allergies or dietary requirements, please speak to a member of our team.

Some of our dishes may contain traces of nuts and/or shellfish.

A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.

