



  
**MOONFLEET**  
manor

~ To start~

**Moonfleet Manor Soup Of The Day,**

Toasted Sour Dough (df,v,ve)

**Pan Fried Pigeon Breast,**

Parsnip Puree, Pork Crackling, Port Wine Reduction (gf)

**Ham Hock Terrine,**

Pickled Pear, Roquette Salad, Mustard Seed Dressing (gf,df)

**Grilled Local Mackerel,**

Pickled Fennel & Cucumber Salad, Onion Seed Cracker (gf,df,v,ve)

**Pan Fried Lyme Bay Scallops,**

Cauliflower Puree, Toasted Cashew Nuts,

Pea Shoot & Apple Salad (gf)

**Pan Fried Tofu, Miso Vegetable Broth,**

Coriander & Lime Oil (gf,df,ve,v)

**Goats Cheese & Red Pepper Roulade,**

Charred Red Onions, Black Olives, Basil Pesto (gf,v)



  
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~ Mains ~

**Jurassic Coast Lamb Rump,**

Rosemary Dauphinoise Potato, Golden Beetroot, Kalettes,  
Red Wine Jus (gf)

**Pan Fried Guinea Fowl,**

Confit Leg , Crushed Swede, Savoy Cabbage,  
Roasted Onion Jus (gf)

**Gilt Head Bream,**

Broccoli Puree, Salsify, Tender stem Broccoli,  
Saffron & Orange Sauce (gf)

**Steamed Hake Fillet,**

Shitake Mushroom Dashi, Vermicelli Noodles,  
Water Chestnuts, Pak Choi (gf,df)

**Butternut Squash Orzo Risotto,**

Confit King Oyster Mushroom, Truffle Oil,  
Parmesan Crisp

**Salt Baked Celeriac, Fine Beans, Baby Spinach,**

Crispy Celeriac, Burnt Apple & Cider Reduction (gf,df,v,ve)



## ~ Desserts ~

**Apple & Walnut Pie,**  
Sherry Soaked Raisins, Clotted Cream

**Spiced Panna Cotta,**  
Cappuccino Ice Cream Ice Cream, Almond Biscotti

**Lemon Cheesecake,**  
Raspberry Sorbet, Berry Coulis

**Chocolate fondant,**  
vanilla ice cream

**Pecan & Maple Tart,**  
Poached Apple, Vanilla Ice Cream

**Selection of Ice Creams & Sorbets**  
with Shortbread Crumble and Fresh Fruits

**Cheeseboard**  
A Selection of 3 Local Cheeses served with Chutney,  
Grapes and a selection of Biscuits

3 Courses £37.50

2 Courses £28.00