




MOONFLEET
manor

~ To start~

Moonfleet Freshly made Soup

£10.00

Pan fried Wood Pigeon

Salt baked Beetroot, Charred Endive Salad, Oxford Sauce

£10.00

Smoked Chicken & Yellow Pepper Terrine

Black Grape & Chilli Salsa, Coriander Cress

£10.00

Portland Crab and Crème Fraiche

Smoked Bacon, Shallot & Ginger Chutney, Toasted Brioche, Paprika Butter

£10.00

Soused Local Mackerel

Saffron Potatoes, Tomato Salad, Cumin Oil

£10.00

Goats Cheese Boudin

Pickled Walnuts, Sultana & Lovage Salad, Caramelised Apple Puree

£10.00

Avocado, Roasted Red Pepper, Cucumber Gazpacho

Pink Peppercorn Cracker, Micro Herbs

£10.00




MOONFLEET
manor

~ Mains ~

Compressed Shoulder of Lamb

Fresh Herb Polenta, Roasted Mediterranean Vegetables, Salsa Verde

£23.00

Pan fried Sea Bass

Tarragon Potato Cake, Courgette, Sauce Vierge

£23.00

Pan Roasted Corn-fed Chicken Breast

Summer Vegetable and Cannellini Bean Broth

£23.00

Poached Cod Fillet

Crushed New Potatoes, Summer Greens, Broad Beans, Smoked Bacon, Cider Sauce

£23.00

Roast Jurassic Beef Rump Pave

Truffled Pomme Puree, Shitake Mushrooms, Kale, Red Wine Jus

£23.00

Confit King Oyster Mushroom, Roasted Cherry Tomatoes

Aubergine, Courgettes, Herb Gnocchi, Sage Butter

£23.00

Feta Cheese Galette

Roasted Tenderstem, Red Pepper Coulis, Black Olive & Thyme Crumb, Roasted Garlic Dressing

£23.00

If you have an allergy to certain foods please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.



~ Desserts ~

Dark Chocolate & Gingerbread Sponge Pudding

Purbeck Vanilla Ice Cream, Warm Orange & Chocolate Sauce

£10.00

Summer Berry Pavlova

Chantilly Cream, Berry Coulis, Buck's Fizz Sorbet

£10.00

Raspberry, White Chocolate & Cream Cheese Terrine

Palmier biscuit, lemon sorbet

£10.00

Coconut Milk Panna Cotta, Poached Pineapple

Blueberries, toasted Coconut & Lavender Cookies, Mango Sorbet

£10.00

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

£10.00

Cheeseboard

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

£10.00

(We also offer a selection of 5 cheeses at a supplement of £4)

Guests that have booked dinner inclusive rates have the following allocation per person to use from the dinner menu:

Two courses £33 / Three courses £43

If you have an allergy to certain foods please inform a member of the team before ordering.
A discretionary service charge of 10% will be added to your bill. All prices in pounds are inclusive of VAT.