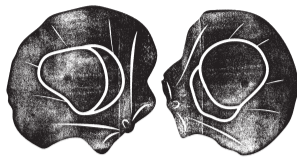
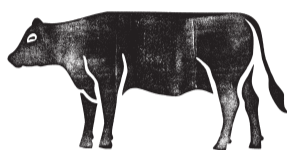


# À la carte



## Starter's

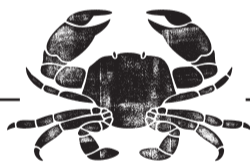
Tomato gazpacho, basil, olive and fennel (VE)	7.00	Creamy polenta, spring vegetables, wild mushrooms and chimichurri (VE)	8.00
Pan fried Brixham scallops, chorizo and cauliflower	12.00	Grilled south coast fish, with salsa verde, and dressed salad	9.00
Smoked salmon, poached Fossil Farm hens egg, asparagus salad with honey and mustard dressing	10.00	Dorset charcuterie board, with pickles and salad	14.00
Chicken liver parfait, Moonfleet chutney and toasted sourdough	8.00	Smoked haddock croquette, baconaise, capers, shallots and rocket	9.00



## Grill & Classic

All of our meats are supplied by Jurassic Coast Meats and our beef is sourced from Fossil Farm

Marinated roasted West Country pork shoulder steak, bao buns, kimchi, red cabbage, spring onion cashew salad	18.00	28-day dry aged sirloin steak (8oz) served with one side and one sauce	27.00
Slow braised Fossil Farm beef cannelloni, spring vegetables, beef broth, truffle oil	19.00	28-day dry aged rib-eye steak (8oz) served with one side and one sauce	29.00
Aubergine milanese, mixed greens, tomato sauce (V)	16.00	Moonfleet Manor burger, with Applewood smoked cheese, bacon, baby gem lettuce, tomato, red onion, classic burger sauce, fries and celeriac slaw	16.00
South coast cod and salmon fish pie, seasonal greens	18.00	Mushroom and chickpea burger served in a toasted brioche bun, applewood smoked cheese, baby gem lettuce, tomato, red onion, sweet chilli mayo, fries and celeriac slaw (V)	16.00
Dorset lamb kofta, pita bread, pickled cabbage, red pepper cous cous, cucumber mint dip	17.00		



## Fish & Shellfish

Brixham crab, prawn and chilli linguine	12.00/18.00
Poached smoked haddock, spring onion and cheese croquette, spinach and pea sauce	18.00
South coast fish Balinese curry, coconut rice, chilli flat bread	17.00
Grilled crevettes, garlic butter, dressed salad	15.00
Pan fried south coast bream fillet, leek and pea risotto	16.00
Exmoor moules served with fries and bread	
– Marinière	9.00/16.00
– Balinese	9.00/16.00



## Pasta & Salad

Wild mushroom and asparagus pappardelle with truffle oil (V)	16.00
Moonfleet minted pea and leek risotto with parmesan crisp (V)	15.00
Superfood salad (VE)	11.00
Classic Niçoise salad	13.00
– Add confit duck leg	6.00
Caesar salad	13.00
– Add chicken	5.00
– Add hot smoked salmon	6.00
– Add crispy tofu (V)	4.00



## Sides & Sauces

All 4.00

Rocket, parmesan and balsamic salad	Roasted flat field mushrooms with garlic and thyme	Feta, olive and cucumber salad
French fries	Seasonal vegetables	Peppercorn sauce
Sweet potato fries	Tomato and mozzarella salad	Dorset blue cheese sauce
Tender stem broccoli with toasted almonds		Bearnaise sauce

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, and all prices are inclusive of VAT.

If your little one's fork keeps making its way to your plate during meal time, please ask a member of staff about the possibility of half a portion, at half the price.



# **Moonfleet Manor**

**JURASSIC COAST**