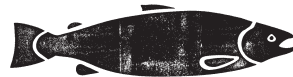


# À la carte



## Starters

Soft shell south coast crab, gremolata, oyster leaf	13	Dorset ham hock, sweet pea, broad beans, mixed leaf salad, soft boiled egg, honey and mustard dressing	10
Barbequed Weymouth line caught mackerel, smoked cod roe, dill	11	Chilled leek and potato soup (VE)	9
Whye Valley asparagus, sweet pea, lardo	11	Moonfleet Jurassic Coast superfood salad (VE)	9/12
		– Add Castlemead chicken	6
		– Add confit salmon	6
		– Add tempura tofu	5



## Mains

Castlemead chicken, confit king oyster mushroom, tarragon, hasselback potato	25	Barbequed spring cabbage, fava bean, bulger wheat, lemon grass (VE)	17
Pan fried Cornish hake, spring vegetable broth, chervil	26	Local lobster thermidor, fries	Whole 80/Half 45
Moonfleet burger – Gruyère cheese, streaky bacon, Dijon mayo, baby gem, tomato, fries, brioche bun	18	Stoke Marsh Farm chateaubriand – served with two sauces and two sides	80
Barbequed whole catch of the day, tenderstem broccoli, new potatoes, chorizo	27	South coast fruits de mer – to share between two or four, with two sides	MVP
Roasted polenta, Jurassic Coast garden cauliflower, artichoke, salsify, sauce vierge (VE)	18	Stoke Marsh Farm sirloin, served with choice of side and sauce	33



## Sides & Sauces

5 each

Honey glazed tenderstem broccoli and almonds	Mini spring vegetable salad	Béarnaise
Courgette fritters	Fries	Lobster hollandaise
Harissa and lemon grilled green beans	Sweet potato fries	Chimichurri



If you have an allergy to certain foods, please inform a member of the team before ordering.  
A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.  
Little ones can't take their eyes off your food? Speak to your server about the possibility of a half portion at half price.



# **Moonfleet Manor**

**JURASSIC COAST**