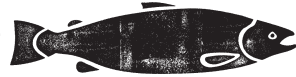


À la carte



Starters

Pan fried scallops, fermented fava bean, Walter Rose pork belly, apple, candied walnut	13.00	Warm hay baked celeriac soup, sourdough (VE)	8.00
Moonfleet Garden baby beetroot and White Lake goat curd salad (V)	9.00	Castle Mead chicken and leek terrine, roasted pistachio, BBQ'd orange, winter granola	10.00
Moonfleet Garden mixed squash, pomegranate and quinoa salad, saffron dressing (VE)	9.00/13.00	Cod pastrami, celeriac choucroute	10.00
		Beef carpaccio, watercress, Dorset Blue Vinny, meat radish, croutons	12.00



Mains

Braised fennel and borlotti bean cassoulet, nocellara olives (VE)	18.00	Mixed seafood bouillabaisse, fries, sourdough	23.00
Pan fried duck breast, roasted cauliflower, smoked potato, red wine jus	24.00	Spicy king prawn arrabiata, lillepet capers, linguine, Cornish aged Gouda	12.00/18.00
8oz Walter Rose sirloin on the bone, chips and one sauce of your choice	31.00	Roasted chestnut and cultivated mushroom pappardelle, nut so parmesan, sage (VE)	15.00
8oz Walter Rose rump steak, chips and one sauce of your choice	25.00	Kohlrabi, potato, preserved lemon tagine, basil, cous cous (VE)	16.00
Moonfleet burger - Gruyère cheese, streaky bacon, Dijon mayo, baby gem, tomato, fries	16.00	Whole day boat catch, seasonal greens, chicken butter	Market price
		Classic Niçoise salad, 6oz tuna steak	23.00



Sides & Sauces

Chilli cavolo nero	4.50	Chimichurri	2.50	House salad	4.50
Herb roasted root vegetables	4.50	Bearnaise sauce	2.50	Herb buttered new potatoes	4.50
Cornish aged Gouda chips	4.50	Peppercorn sauce	2.50	Sweet potato fries	4.50

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 half portion at half price.



Moonfleet Manor

JURASSIC COAST