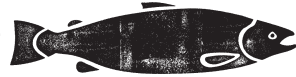


# À la carte



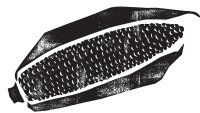
## Starters

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



## Mains

Braised fennel and borlotti bean cassoulet, nocellara olives (VE)	18.00	Spicy king prawn arrabiata, lillepet capers, linguine, aged Cornish Gouda	12.00/18.00
Pan fried duck breast, roasted cauliflower, smoked potato, red wine jus	24.00	Roasted chesnut and mushroom papardelle, nut so parmesan (VE)	15.00
8oz Walter Rose ribeye on the bone, peppercorn sauce, Cornish aged Gouda chips	31.00	Kohlrabi, potato, preserved lemon tagine, basil, cous cous (VE)	16.00
8oz Walter Rose rump steak, peppercorn sauce, Cornish aged Gouda chips	25.00	Whole day boat catch, seasonal greens, chicken butter	Market price
Moonfleet burger – Gruyère cheese, streaky bacon, dijon mayo, baby gem, tomato, fries	16.00	Niçoise salad	23.00
Mixed sea food bouillabaisse, fries	23.00		



## Sides & Sauces

All 4.50

Chilli cavolo nero	Chimichurri	House salad
Herb roasted root vegetables	Béarnaise sauce	Herb buttered new potatoes
Cornish aged Gouda chips	Peppercorn sauce	

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