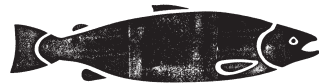


# Lunch



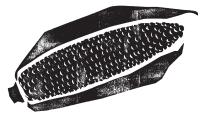
## Starters

Moonfleet Garden baby beetroot and White Lake goat curd salad (V)	9.00	Cod Pastrami, celeriac choucroute	10.00
Moonfleet Garden mixed squash, pomegranate and quinoa salad, saffron dressing (VE)	9.00/14.00	Beef carpaccio, watercress, Dorset Blue Vinny, meat radish, croutons	12.00
Warm hay baked celeriac soup, sourdough (V)	9.00		



## Mains

Braised fennel and borlotti bean cassoulet (VE)	18.00	Roasted chestnut and cultivated mushroom pappardelle, nut so parmesan, sage (VE)	16.00
Moonfleet burger – Gruyère cheese, streaky bacon, Dijon mayo, baby gem, tomato, fries, brioche bun	18.00	Whole day boat catch, seasonal greens, chicken butter, new potatoes	Market price
Black treacle marinated bacon steak, duck egg, chips	18.00	Classic Niçoise salad, 6oz tuna steak	23.00
Mixed seafood bouillabaisse, fries, sourdough	24.00		



## Sides & Sauces

All 5.00

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

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