

À la carte



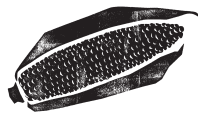
Starters

Pan fried scallops, fermented fava bean, Walter Rose pork belly, apple, candied walnut	13.00	Warm hay baked celeriac soup, sourdough (V)	9.00
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)	9.00/14.00	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	24.00
Pan fried duck breast, roasted cauliflower, smoked potato, red wine jus	26.00	Spicy king prawn arrabiata, lillepet capers, linguine, Cornish aged Gouda	15.00/21.00
8oz Walter Rose sirloin on the bone, chips, and one sauce of your choice	32.00	Roasted chestnut and cultivated mushroom pappardelle, nut so parmesan, sage (VE)	16.00
8oz Walter Rose rump steak, chips and one sauce of your choice	26.00	Kohlrabi, potato, preserved lemon tagine, basil, cous cous (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
		Classic Niçoise salad, 6oz tuna steak	23.00



Sides & Sauces

All 5.00

Chilli cavolo nero
Herb roasted root vegetables
Cornish aged Gouda chips

Chimichurri
Bearnaise sauce
Peppercorn sauce

House salad
Herb buttered new potatoes
Sweet potato fries

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