

Sunday Lunch at Moonfleet Manor

25.00 for two courses

If you have an allergy to certain foods, please inform a member of the team before ordering.

(V) – Vegetarian (VE) – Vegan



To Start

Potted Fossil Farm pork
Moonfleet pickled vegetables
and toasted sourdough

Grilled South Coast sardines
Lemon, romesco sauce

Brixham crab and prawn cocktail
Gem salad, tomato,
Marie Rose sauce, lemon

Spring pea and leek soup (VE)



To Follow

**Roast sirloin of Dorset beef from
Fossil Farm**
Yorkshire pudding, cumin carrots, honey
roast parsnips

Roast free-range Dorset chicken breast
Sage and onion, all the trimmings

Pan-fried Cornish hake fillet
Caper and herb crushed new potatoes,
sautéed spinach and chive beurre blanc

Sweet potato, Balinese butternut curry (V)
Coconut rice, chilli flat bread



To Finish

Pear and almond tart
Vanilla ice cream

Rhubarb and custard panna cotta
Poached rhubarb, ginger shortbread

Selection of three Dorset cheeses
Dorset Blue, Wookey Cheddar, Dorset brie

Selection of Purbeck ice cream

Not done yet? For just £6 extra, treat yourself to another course.

A discretionary service charge of 10% will be added to your bill, and all prices are inclusive of VAT.

Sunday Lunch at Moonfleet Manor



The Bloody Mary

9.00

Sapling Vodka

Sapling is a climate positive British wheat vodka that gives back to the environment by planting one tree for every bottle sold. Each tree can absorb up to 1.5 tonnes of carbon in its lifetime; more than 50 times the amount of carbon made during its production, making each Sapling cocktail significantly climate positive. Sapling has planting projects across the UK in Bristol and London to tackle urban pollution and help reconnect people with nature, and in Scotland, Sussex and Exeter on reforestation projects. Since 2018, Sapling have planted over 20,000 trees and 30 different native species.

The Pickle House Spiced Tomato Mix

Florence founded The Pickle House after a trip to New York, where she was first introduced to a Pickleback; a shot of whiskey followed by a shot of pickle juice. The whole concept seemed bonkers, but once she tried it, she was hooked. Once back in London, she started concocting her own pickle juice recipe and adding it to an array of different cocktails. Her favourite was a Bloody Mary, which led her to launch the infamous Spiced Tomato Mix. Using only the finest ingredients, The Pickle House Spiced Tomato Mix is a blend of tomato juice, pickle juice, fresh horseradish, black pepper and their own spice mix. All hand produced and bottled on Florence's grandparents' farm in Suffolk.



The Meat

With our Sunday lunch menus across Luxury Family Hotels, the focus is quality, locality, seasonality, sustainability, and ultimately good and honest food. Our roast sirloin of Dorset beef is from Fossil Farm, just outside Winfrith Newburgh. Farmer Eric has farmed free-range, grass-fed, Aberdeen Angus cattle since 2007 and produces some the best beef in the South West.



The Veg

We are very proud of our kitchen garden, where our head gardener Andrew and his team grow a huge range of vegetables. We can produce potatoes, courgettes, tomatoes, onions, chillies, and a large variety of other items, which are used seasonally across our menus. In 2020, Moonfleet produced over 26,000 vegetables that were used by the kitchen brigade in dishes on our menus.



Moonfleet Manor

JURASSIC COAST