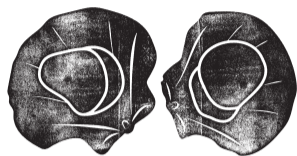


À la Carte

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

(VE) – Vegan option available (V) – Vegetarian



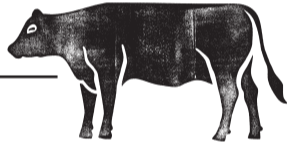
Starters

Portland crab cakes: picked white crab meat, brown crab aioli and pickled cucumber	11.00
Jurassic beer-braised Dorset pig cheek, creamy swede, crispy polenta and caramelised apple	7.95
Chicken and leek terrine, piccalilli vegetables and roquette	7.95
Pan-seared scallop: scallop roe boudin noir, spiced apple and watercress	12.50
Bitter leaf salad, goat's curd, honey walnuts, harissa and pomegranate dressing (V)	6.95
Buffalo mozzarella cheese mousse, heritage tomato, basil and balsamic tuile (V)	7.50



Side Dishes

Skinny fries	3.50
New potatoes	3.50
Mixed salad	3.50
Fine beans and tenderstem broccoli	3.50
Buttered carrots	3.50
Sweet potato fries	5.00



Main

Chateaubriand, triple-cooked chips, tomato, mushroom, confit carrot and red wine sauce or peppercorn sauce	60.00 for two	Whole grilled plaice, roast garlic, Jersey Royal new potatoes, caramelised shallot, caper and cornichon butter, samphire and preserved lemon	21.00
Beef fillet: braised beef and wild mushroom pie, creamed greens, truffle mash and red wine jus	27.95	Fillet of cod, salt-baked root vegetables, clam, lemon velouté and sea persalin	22.00
Barbecued duck breast: confit leg, beansprout bon bon, honey and soy carrot puree, grilled hispi cabbage and duck jus	24.00	Roasted heritage cauliflower, crispy kale, cumin-roasted carrot and pine nut dressing (VE)	16.95
		King oyster mushroom, bok choy, rice noodle, miso and mushroom broth, poached duck egg, ginger and spring onion dressing and fresh green chillies on the side (V)	16.95



Desserts

Warm sticky toffee pudding, salted caramel ice cream and butterscotch sauce (V)	6.95	Rhubarb and custard tart, apple gel, and ginger ice cream	6.95
Raspberry and white chocolate panna cotta with lemon shortbread	6.95	Selection of ice creams and sorbets, shortbread crumble, fresh fruits	6.50
Dark chocolate and hazelnut delice, orange sorbet and raspberry coulis	6.95	Selection of local cheeses with chutney, grapes and a selection of biscuits:	
Cappuccino parfait, almond biscotti biscuit, candied walnuts and chocolate	6.95	– Three cheeses	9.50
		– Five cheeses	13.50

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



Moonfleet Manor

JURASSIC COAST