

The Moorland

Country Hotel & Inn

British Oysters

Three: 13.95 479 Kcal / Six: 23.95 958 Kcal / Twelve: 43.95 1437 Kcal

Natural

Shallot vinegar MO,SD

Natural

Gin & tonic MO,SD

Gratin

Saffron aioli G,MO,SD,E

Grazing

Salt & Pepper Squid 8.95

Saffron aioli G, E, MU, MO, S 448 Kcal

Chef's Tomato & Rosemary Focaccia Bread 6.95

Extra virgin olive oil, balsamic
VE G, SD 682 Kcal

Marinated Pitted Green & Black Olives 5.95

VE, GF 360 Kcal

Starters

Chef's Soup of the Season 7.25

Crusty bread ASK FOR ALLERGENS & CALORIES

Black Pudding & Chorizo Scotch Egg 8.95

Sriracha, spring onion & sesame mayonnaise
G, E, D, CE, S, SE 537 Kcal

Crab & Nduja Croquettes 9.95

Lobster cream sauce, root vegetable crisps
GF ON REQUEST D, E, C, MU, SD, F, MO, CE 464 Kcal

Goat's Cheese Mousse 8.75

Heritage tomatoes, radish, basil, essence vinaigrette
V, VE ON REQUEST D, MU 456 Kcal

Grilled Asparagus & Prosciutto 11.95

Quail egg, garden herb hollandaise
V ON REQUEST, GF E, D 183 Kcal

Beef Fillet Carpaccio 15.95

Parmesan espuma, mini capers,
rocket & micro herb leaves E, D, MU, SD 640 Kcal

Sides

Tenderstem Broccoli 5.45

Herb pangrattato
V, VE & GF ON REQUEST G, D 336 Kcal

Season's Best Vegetables 4.95

V, VE ON REQUEST, GF 243 Kcal

Parmesan & Truffle Skin-on Fries 5.45

GF E, D, MU 576 Kcal

Garlic Bread 3.95 V G, D 239 Kcal

Onion Rings 3.95 VE G 274 Kcal

House Salad 4.25 VE MU 174 Kcal

Mains

Duo of Lamb 29.95

Lamb rump & braised shoulder, dauphinoise potato,
tenderstem broccoli, carrot gel, minted rich pan sauce,
gremolata GF ON REQUEST G, E, D, SD, CE 1055 Kcal

Creedy Carver Confit Duck Leg 20.95

Pomme purée, glazed peach, rich pan sauce
D, SD, CE 980 Kcal

Pan Fried Calves Liver 19.95

Sage, spring greens, crispy onion, creamy mash potato,
pan gravy GF ON REQUEST G, D, SD, CE 575 Kcal

Oven Baked Cod Loin 28.95

Baby potato & herbs, charred spring onions,
leek, tartare beurre blanc sauce, micro herbs
GF F, D, E, MU, SD, CE 585 Kcal

Corn Fed Chicken Supreme 20.95

Mini fondant potato, baby courgette, crispy Parma ham,
chicken supreme sauce GF D, SD, CE 836 Kcal

Pan Fried Bream Fillet 19.95

Spinach & lemon risotto, green vegetables,
tomato & basil purée GF F, D, CE, SD 1088 Kcal

Spinach & Asparagus Risotto 15.95

Green pesto, asparagus, citrus & thyme olive oil,
Parmesan, lemon balm V, VE ON REQUEST, GF E, D, CE 560 Kcal
Add chicken 2.95 GF D 146 Kcal

Roman's Secret Coconut Curry 14.95

Chef's covert spice fusion, lime & coriander rice
VE, GF N, CE 464 Kcal
Add Buttermilk Chicken 2.95 G, D, CE 214 Kcal

Kitchen Grill

Steak Frites 19.95

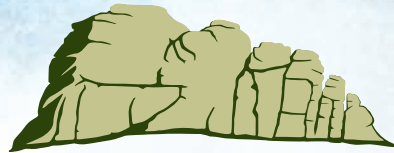
Chargrilled 8oz flat iron steak, chorizo butter,
crispy onions, skin-on fries, herb & Parmesan salad
GF ON REQUEST G, E, D, MU 853 Kcal

28 Day Aged 6oz Fillet Steak 39.95

Chorizo butter, vine tomato, crispy onion, fat cut chips,
herb & Parmesan salad GF ON REQUEST G, D 969 Kcal
Peppercorn sauce / Béarnaise sauce 2.95
GF SD, D, CE 287 Kcal / 198 Kcal

BBQ Chargrilled Tomahawk Pork Chop 17.95

Tarragon mustard mayonnaise, crispy onion,
skin-on fries, herb & Parmesan salad GF E, D, MU 1254 Kcal



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"One cannot think well, love well,
sleep well, if one has not dined well."

Virginia Woolf

Head Chef Damian and his kitchen team love what they do. Our food is cooked freshly to order, so let us know if you are in a hurry. We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.

V: Vegetarian **VE:** Vegan **GF:** Gluten-Free. Adults need around 2000 Kcal a day. If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts
MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.



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