



The Moorland

Country Hotel & Inn

British Oysters

Three: 12.95 479 Kcal

Six: 22.95 958 Kcal

Twelve: 42.95 1437 Kcal

Natural

Shallot vinegar MO,SD

Natural

Tabasco, lemon MO,SD

Tempura

Gochujang mayonnaise MO,S,D

Sides

Skin-on Fries 3.95 VE 424 Kcal

Fat Cut Chips 4.45 VE 474 Kcal

Onion Rings 3.95 VE G 274 Kcal

Mixed Leaves Salad 4.25

VE, VE ON REQUEST MU, D 174 Kcal

Garlic Bread 3.95 V G, D 239 Kcal

Add cheese 1 D 201 Kcal

Marinated Pitted Green & Black Olives 5.95

VE, GF 360 Kcal



Invisible Chips 2

0% Fat, 100% Hospitality

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! For more information, visit hospitalityaction.org.uk

Small Plates

Chef's Soup of the Season 7.25

Crusty bread ASK FOR ALLERGENS & CALORIES

Homemade Focaccia Bread with Sundried Tomato, Rosemary & Honey 6.95

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

Salt & Pepper Squid 8.95

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

Honey Roasted Butternut Squash Flatbread 10.95

Houmous, crumbled Feta, roasted red peppers, salad leaves, pickled red onion, molasses dressing VE G,SD 690 Kcal

Salted Salmon & Nduja Croquettes 9.95

Lobster bisque, garlic & saffron aioli, root vegetable crisps GF ON REQUEST F, MO, E, D, CE, MU, SD, C 857 Kcal

Lamb Kofta & Roasted Baby Chorizo Scotch Egg 10.95

Harissa, mint yoghurt sauce

GF ON REQUEST G, E, D, SD 776 Kcal

BBQ Pulled Pork Loaded Fries 8.95

Cheddar, jalapeño, crème fraîche, crispy onion

GF ON REQUEST D, CE, MU 863 Kcal

Butterflied King Prawns (Shell On) 12.95

Garlic & chorizo butter, toasted sourdough

GF ON REQUEST C, N, P, D, S, D, SD 584 Kcal

Mains

Fish & Chips 14.95/18.95

Chef's secret recipe battered fish, fat cut chips, mushy peas, tartare sauce GF F, E, MU 1114 Kcal

Chef's Pie of the Day 15.95

Buttered greens, mashed potato or fat cut chips, rich pan gravy ASK FOR ALLERGENS & CALORIES

Wild Mushroom & Truffle Risotto 15.95

Parmesan, sage, crème fraîche, green herbs V E, D, CE, SD 705 Kcal

Pan Fried Chalk Stream Trout 27.95

Lobster cream sauce, sea vegetables, new potatoes, pickled shallot, chervil

C, MO, F, D, CE, SD 795 Kcal

Lentil & Butternut Squash Stew 16.95

Chickpeas, Feta, lime & coriander wild rice, flatbread VE, GF ON REQUEST CE, SD 780 Kcal

Kitchen Grill

Steak Frites 19.95

Chargrilled 8oz flat iron steak, chorizo & garlic butter, crispy onions, skin-on fries, herb salad with Parmesan

GF ON REQUEST G, E, D, MU 853 Kcal

Add a peppercorn sauce 2 GF SD, CE, D 198 Kcal

28 Day-Aged 8oz Ribeye Steak 34.95

Garlic & chorizo butter, crispy onion, herb salad with Parmesan, fat cut chips or rosemary new potatoes

GF ON REQUEST G, E, D, MU 1531 Kcal

Add a peppercorn sauce 2 GF SD, CE, D 198 Kcal

Beast of Haytor Burger 17.95

6oz Moorland burger, hot cheese sauce, skin-on fries

GF ON REQUEST G, S, E, MU, D 920 Kcal

The Moorland Burger 16.95

6oz steak burger, bacon, cheese, house sauce, lettuce, tomato, onion, gherkin, skin-on fries, house slaw

GF ON REQUEST G, D, SD, MU 820 Kcal

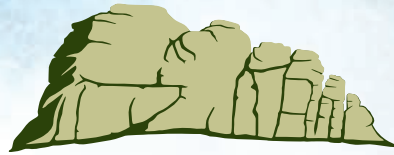
Add BBQ Pulled Pork 2.95 GF CE, MU 200 Kcal

Moving Mountains Vegan Burger 15.95

Lettuce, tomato, gherkins, smoked vegan cheese, house sauce, pickled red onions, skin-on fries, house slaw VE G, S, SD 812 Kcal

BBQ Chargrilled Tomahawk Pork Chop 17.95

Tarragon mustard mayonnaise, crispy onion, bacon crumb, skin-on fries, herb salad with Parmesan 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.



www.moorlandhoteldartmoor.co.uk