

The Moorland

Country Hotel & Inn

British Oysters

Three: 13.95 479 Kcal / Six: 24.95 958 Kcal / Twelve: 44.95 1437 Kcal

Natural

Shallot vinegar MO,SD

Natural

Tabasco, lemon MO,SD

Tempura

Gochujang mayonnaise MO, S, D

Grazing

Homemade Focaccia Bread with Sundried Tomato, Rosemary & Honey 6.95

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

Marinated Pitted Olives 5.95

VE, GF 360 Kcal

Fresh Figs Stuffed with Parma Ham 4.95 each

Chive cream cheese, balsamic reduction,
toasted brioche G, D, SD 304 Kcal

Starters

Chef's Soup of the Season 7.25

Crusty bread **ASK FOR ALLERGENS & CALORIES**

Moorland Gin-Cured Trout 12.95

Dill gazpacho, blood orange gel, fennel, poppy seeds,
grapes, pastry crisp **GF ON REQUEST** F, D, E, SD 365 Kcal

Duck liver Parfait 13.45

Fig & blackberry salad, cherry purée,
sunflower & rye bread **GF ON REQUEST** G, D 416 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

Wild Mushroom & Confit Hen's Egg 8.95

Crackers, salsa verde, truffle oil G, E, D, CE, SD 640 Kcal

Lamb Kofta & Roasted Baby Chorizo Scotch Egg 10.95

Harissa, mint yoghurt sauce **GF ON REQUEST** G, E, D, SD 776 Kcal

Beetroot Carpaccio 10.95

Goat's cheese, pear, candied walnuts, mizuna,
balsamic vinegar **V, VE ON REQUEST, GF** MU, N, D, SD 409 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

Sides

Season's Best Vegetables 4.95

Salsa verde **V, VE ON REQUEST, GF** D, SD 243 Kcal

Garlic Bread 3.95 **V** G, D 239 Kcal

Add cheese 1 D 201 Kcal

Parmesan & Truffle Skin-on-Fries 5.45

GF E, D, MU 576 Kcal

Mixed Leaves Salad 4.25 **VE** MU 174 Kcal

Rosemary New Potatoes 4.50

Parmesan & garlic aioli **V, VE ON REQUEST GF** D 274 Kcal

Fine Beans 5.95

Garlic & chorizo butter, crispy onions
V, GF ON REQUEST D, G 414 Kcal

Mains

Duck Breast 24.95

Dauphinoise potatoes, romanesco cauliflower,
orange purée, crispy gremolata, red wine sauce
GF CE, SD, D 619 Kcal

Pork Two Ways 24.95

Slow cooked pork belly, potatoes & ham hock
stuffed cabbage, pickled onion, butternut squash gel,
bacon dust, pork jus **GF** D, E, CE, MU, SD 1770 Kcal

Corn Fed Chicken Supreme 21.95

Rosemary new potatoes, fine beans, tobacco onion,
rustic wild mushroom sauce
GF ON REQUEST G, D, CE, SD 878 Kcal

Venison Loin 31.95

Girolles mushroom, tenderstem broccoli, pomme purée,
red vine & blackberry jus **GF** D, SD, CE 960 Kcal

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

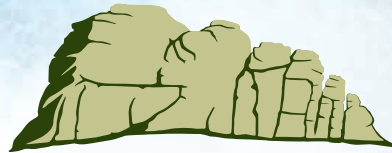
Chargrilled 8oz flat iron steak, chorizo & garlic butter,
crispy onions, skin-on fries, herb salad with Parmesan
GF ON REQUEST G, E, D, MU 853 Kcal
Add a peppercorn sauce 2 **GF** SD, CE, D 198 Kcal

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

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.



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