

# The Moorland

## Country Hotel & Inn

### 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

### 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



#### 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](http://hospitalityaction.org.uk)

### 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

#### 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

#### 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

### Mains

#### Duck Breast 24.95

Dauphinoise potatoes,  
romanesco cauliflower,  
orange purée, crispy gremolata,  
red wine sauce GF CE, SD, D 619 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, flatbread,  
lime & coriander wild rice  
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

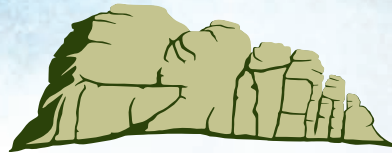
#### 28 Day-Aged 8oz Ribeye Steak 34.95

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



# The Moorland

Country Hotel & Inn

"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](http://www.moorlandhoteldartmoor.co.uk)