

While You Wait –

Homemade Focaccia Bread 6.95

Sundried tomato, olives, rosemary, sea salt, extra virgin olive oil, balsamic VE G, SD 682 Kcal

Trio of Mini Crostini 7.95

Smoked salmon & crème fraîche, pear with blue cheese, roasted tomato & red pepper G, D, F, SE 360 Kcal

Roasted Red Pepper Houmous 4.95

Smoked paprika, flatbread VE G, SE, SD 202 Kcal

Sides -

Parmesan & Truffle Skin-on-Fries 5.45

GF E, D, MU 576 Kcal

Grilled Asparagus 6.45

Tartare Hollandaise, Crispy Shallots
V, GF ON REQUEST D, E, SD 220 Kcal

Rosemary New Potatoes 4.95

Tomato & smoked paprika sauce V, VE ON REQUEST, GF D, CE 243 Kcal

Tempura Tenderstem Broccoli 5.95

Garlic aioli GF F, E, MU 320 Kcal

Garlic Bread 3.95 V G,D 239 Kcal
Add cheese 1 D 201 Kcal

Gem Leaf Salad 4.50

Avocado caesar dressing, crispy onion, Grana Padano V G, E, D 258 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

— Starters —

Chef's Soup of the Season 7.25

Crusty bread
ASK FOR ALLERGENS & CALORIES

Baked Scallops in the Shell 16.95

Passion fruit gel, beurre noisette, black sesame & bacon crumb GF MO, D, SE 600 Kcal

Heirloom Tomato & Burrata 12.95

Watermelon, tarragon, fresh basil, balsamic essence V, GF SD, D 164 Kcal

Slow-Braised Coffee Beef Cheek Croquette 13.95

Pickled fennel, dill, vegetable crisps, honey-mustard velouté GF E, D, SD, MU, CE 620 Kcal

Crab & Avocado Tart 16.95

Hand picked local crab, avocado mousse, radish, micro herbs, lemon dressing G, C, E, D, SD 490 KCAL

Marinated Zucchini Carpaccio 11.50

Crunchy almond & hazelnut granola, asparagus, Feta, fresh micro greens VE, GF N, CE, SD 590 Kcal

— Mains —

Brixham Market Fish of the Day POA

ASK FOR ALLERGENS & CALORIES

Creedy Carver Duck 29.95

Pan seared breast, confit leg bonbon, rhubarb purée, balsamic onion, baby carrots, red wine reduction GF E, D, MU, SD 100 Kcal

Risotto Verde with Lemon-Thyme 14.95

Crème fraîche, asparagus, spinach, radish, Grana Padano V, VE ON REQUEST, GF D, CE, E 1175 Kcal

Devon Lamb Rump 26.95

Salsify, garden green vegetable, labneh, dukkah, celeriac fondant, lamb jus GF N, D, SE, SD 1200 Kcal

Pan-Fried Sea Bream 24.95

Crushed new potatoes, leek, buttermilk, herb oil, fresh dill GF D, F, E, SD, CE 980 Kcal

Devonshire Chicken Breast 22.95

New potatoes with rosemary & sea salt, tenderstem broccoli, bacon dust, Grana Padano, fresh tomato & smoked paprika cream sauce GF D, E, SD, CE 1200 Kcal

Moorland Kitchen Grill

Steak Frites 22.95

Chargrilled 8oz flat iron, chorizo & garlic butter, crispy onions, skin-on fries, herb salad with Grana Padano GFON REQUEST G, E, D, MU 853 Kcal

28 Day-Aged 8oz Ribeye Steak 36.95

Cherry vine tomato, garlic & chorizo butter, crispy onion, skin-on fries, herb salad with Grana Padano GFON REQUEST G, E, D, MU 1531 Kcal

BBQ Chargrilled Tomahawk Pork Chop 18.95

Tarragon mustard mayonnaise, crispy onion, bacon crumb, skin-on fries, herb salad with Grana Padano GF E, D, MU 1254 Kcal

Add a peppercorn sauce 2 **GF** SD, CE, D 198 Kcal Add a red wine sauce 2 **GF** SD, CE, D 90 Kcal



"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