

The Moorland

Country Hotel & Inn

— While You Wait —

Homemade Focaccia 6.95

Caramelised onion, walnut & rosemary,
served with black olive tapenade, garlic herb butter
V, VEO G, SD, N 682 kcal

Crispy-Fried Salt & Pepper Squid 8.75

Charred lime, garlic aioli **G, D, MO, E** / F, SD, S 339 kcal

Mini Devon Cheese Scones 6.00

Sticky fig relish **V** G, E, D / S, CE, MU 413 kcal

Marinated Pitted Olives 6.00

Root vegetables crisps **VE, GFO** G, CE, MU 239 kcal

— Sides —

Crispy Gem Caesar 5.50

Baby gem lettuce, avocado caesar dressing,
crispy onions, Old Winchester
GFO G, E, D / CE, MU 322 kcal

Garlic Bread 4.95 **V** G, D 398 kcal

Add cheese 1.00 **D** 201 kcal

Green Vegetables & Salsify 7.25

Cheddar cheese sauce, smoked bacon dust, hazelnuts
VO, GF N, D, SD, S 353 kcal

Paprika Hasselback Potatoes 6.00

Chimichurri, garlic aioli **V, GF** D, MU, SD / G, CE 522 kcal

Seasonal Vegetables 5.50

Salsa verde **V, VEO, GF** D, SD 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

— Starters —

Chef's Soup of the Season 7.25

Sourdough ASK FOR ALLERGENS & CALORIES

Salted & Smoked Salmon Croquette 9.95

Seafood & Devon cider cream,
avocado mousse, root vegetable crisps
GF F, CE, D, E, MO, C, SD / G, MU 627 kcal

Pan-Seared Brixham Scallops & Slow-Cooked Devonshire Pork Belly 15.95

Apple butter sauce, chorizo & harissa oil
GF MO, D, CE, SD / G, MU 720 kcal

Twice-Baked Devon Goat's Cheese Soufflé 8.25

Chive cream sauce, pickled onion, fresh chervil
V G, E, D, CE, MU, SD / CE, S 620 kcal

Spiced Butternut Squash Carpaccio 9.75

Beetroot & Feta mousse, honey & almond granola,
pickled walnuts, molasses & sherry dressing
V G, N, D, MU, SD / E, S, P 626 kcal

Wild Mushroom Ragout 9.50

Toasted brioche, poached duck egg,
salsa verde, fresh herbs, crackers
GFO G, E, D, CE, SD, MU / S 710 kcal

— Mains —

Brixham Market Fish of the Day POA

ASK FOR ALLERGENS & CALORIES

Cannon of Devon Lamb 29.95

Crispy lamb shoulder croquette, labneh,
Tenderstem broccoli, confit salsify,
burnt apple gel, lamb jus
GFO E, D, SD, CE / G, MU 885 kcal

Pheasant Breast Wrapped in Smoked Bacon 23.95

Pomme purée, cavolo nero,
wild mushroom sauce, parsnip chips
D, CE, SD, MU / G 1223 kcal

British Venison Loin 33.95

Glazed fig & roasted beetroot,
fondant potato, pickled blackberries,
red wine reduction, gremolata
GFO CE, SD, D / MU 648 kcal

Pan Roasted Halibut 26.95

Coconut-spiced velouté, hasselback potato,
samphire, chervil, coriander oil,
root vegetable crisps
GFO F, D, CE / G 755 kcal

Wild Mushroom Risotto 15.95

Aged English cheese, pickled walnut,
crème fraîche, truffle oil
V, GFO G, N, E, D, CE, SD / MU 1262 kcal

— Moorland Kitchen Grill —

Steak Frites 22.95

Chargrilled 8oz flat iron steak,
chorizo & garlic butter, crispy onions,
green salad with Old Winchester
skinny fries **GFO** G, E, D, MU 1496 kcal

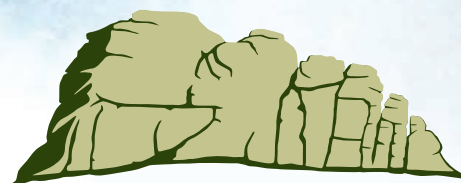
28 Day-Aged 8oz Ribeye Steak 36.95

Vine tomato, garlic & chorizo butter,
crispy onions, green salad with Old Winchester
skinny fries **GFO** G, E, D, MU 1300 kcal

Chargrilled Tomahawk Pork Chop 18.95

BBQ bourbon glaze,
tarragon & mustard mayonnaise,
crispy onion, bacon crumb, skinny fries,
green salad with Old Winchester
GF E, D, MU, SD 1354 kcal

Add peppercorn sauce 2.00 **GF** SD, CE, D 198 kcal
Add mushroom sauce 2.00 **GF** SD, CE, D, MU 200 kcal
Add red wine sauce 2.00 **GF** SD, CE, D 90 kcal



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Head Chef Damian and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

V (VO): Vegetarian (on request) **VE (VEO):** Vegan (on request) **GF (GFO):** Gluten-Free (on request)

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. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

Allergens (**Contains** / May Contain): 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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