

# The Moorland

Country Hotel & Inn

## Sides

**Skinny Fries 4.95** VE, GF F, E 408 kcal

**Fat Cut Chips 4.95** VE, GF F, E 408 kcal

**Cajun Onion Rings 4.95**  
VE G / MO, D, S, MU 504 kcal

**Loaded Nacho Cheese Fries 7.50**  
Tomato salsa, jalapeños, crème fraîche,  
crispy onions V, GFO G, S, D / F 683 kcal

**Mini Caesar Salad 4.95**  
Avocado dressing, Old Winchester  
V E, D / G, CE, MU 198 kcal

**Garlic Bread Ciabatta 4.95**  
V G, D, SE 398 kcal  
Add cheese 1.00 D 201 kcal

**Hospitality Action** **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)

## Small Plates

**Chef's Soup of the Season 7.25**  
Crusty bread  
ASK FOR ALLERGENS & CALORIES

**Tomato & Olive Focaccia 6**  
Baked with rosemary, fresh basil,  
extra virgin olive oil, balsamic  
VE G, SD / S, CE, MU 775 kcal

**Lamb Kofta Scotch Egg 8.95**  
'Nduja aioli, chorizo oil,  
sweet pickled shallots  
E, D, SD, MU / N, S, CE 916 kcal

**Cod Croquettes 12.95**  
Braised napa cabbage, radicchio,  
tomato & sherry dressing  
F, E, D, SD, CE / MU 530 kcal

**Crispy Whitebait 6**  
Lemon & garlic aioli  
G, F / CE, MU 492 kcal

**Halloumi Sticks 6.95**  
Hot honey & tomato relish  
V G, S, D / N, F 436 kcal

**Marinated Pitted Olives 5.50**  
Root vegetables crisps  
V, VE G, CE, MU 239 kcal

## Mains

**Brixham Market Fish of the Day POA**  
ASK FOR ALLERGENS & CALORIES

**Fish & Chips 14.95/18.95**  
Beer-battered North Sea haddock,  
fat cut chips, tartare sauce,  
mushy or garden peas  
GFO F, E, MU 930kcal / 1280kcal

**Chef's Pie of the Day 17.95**  
Mashed potato or fat cut chips,  
buttered greens, rich pan gravy  
ASK FOR ALLERGENS & CALORIES

**Coconut Curry 14.95**  
Sugar snap peas, edamame beans,  
lime & coriander rice, coconut flakes,  
lime, fresh herbs VE, GF S, CE, SD, S 720 kcal  
Add buttermilk chicken 3.50 G, D 386 kcal

## Moorland Kitchen Grill

**The Moorland Burger 16.95**  
6oz steak burger, house sauce,  
grilled pastrami, cheese, lettuce,  
tomato, crispy onion, cocktail gherkin,  
skinny fries, house slaw  
GFO G, D, MU, E, S / F, MO, CE, SE 1230 kcal

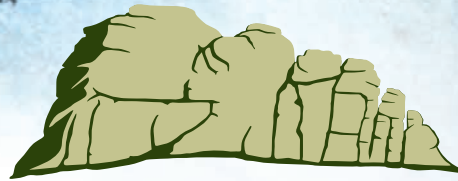
**Plant-based Burger 15.95**  
Vegan garlic aioli, lettuce, tomato,  
pickled red onion, smoked vegan cheese,  
dill gherkins, skinny fries, house slaw  
VE G, S, SD / D 812 kcal

**The Moorland Chicken Burger 16.95**  
Fried buttermilk chicken,  
streaky bacon, cheese, rocket, tomato,  
pickled red cabbage, garlic aioli,  
BBQ sauce, skinny fries, house slaw  
GFO G, D, MU, SD / CE, S 1192 kcal

**Grilled Lamb Chops 19.95**  
Mediterranean bean ragout,  
salsa verde, grilled courgette  
GF CE, SD / MU 653 kcal

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



# The Moorland

## Country Hotel & Inn

My cooking is inspired by childhood flavours, what I've discovered while travelling the world, and by my experiences working in different kitchens across the UK and Europe. Together with my team, I love creating dishes that are honest, full of flavour, and made with the very best seasonal ingredients.

Everything is freshly prepared to order. We work with a few trusted local suppliers to ensure the highest quality: Bailey & Sons for beef, pork and lamb, Sladesdown Farm for poultry (supplied through Bailey & Sons), Kingfisher Brixham for the freshest day-boat fish, and local Devon cheeses for extra flavour.

We hope you enjoy exploring our menu, and if you like, you may also try our monthly specials, where we showcase the freshest and most exciting seasonal produce.

**Damian, Head Chef**

**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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[www.moorlandhoteldartmoor.co.uk](http://www.moorlandhoteldartmoor.co.uk)

