



The Moorland

Country Hotel & Inn

— Desserts —

Apricot & Date Sticky Toffee Pudding 7.95

Salted caramel sauce, clotted vanilla ice cream

V G, E, D, SD / S, CE, MU 1399 kcal

Pistachio & Dark Chocolate Fondant 8.50

Honeycomb tuile, raspberry sorbet

V, GF N, P, S, D, E / MU, CE 772 kcal

White Chocolate & Strawberry Panna Cotta 7.95

Almond crumble, fresh berries, strawberry gel,
chocolate textures **V S, D, SD, N / CE, MU** 447 kcal

Mango & Passion Fruit Tropical Sundae 7.95

Clotted vanilla ice cream, mango sorbet, passion fruit,
whipped cream, rossini curls, coconut flakes

V, VEO, GFO G, S, E, D, SD / N, P 421 kcal

Ice Creams & Sorbets 6.95

Three scoops served with a berry coulis and rossini curls

V, VEO, GFO ASK FOR ALLERGENS & CALORIES

Ice cream: vanilla clotted cream, cookie dough,
strawberry, mint choc chip, chocolate

Sorbets: Mango, raspberry, lemon

Devon Artisan Cheese Selection 13.95

Crackers, grapes, celery, apple chutney

GFO G, D, CE, SD / N, S, MU, SE 1031 kcal



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My cooking is inspired by childhood flavours and the discoveries I've made whilst travelling. Together with my team, I create dishes that are honest, full of flavour, and centred around the very best seasonal ingredients. Everything is freshly prepared to order, and we work with a small number of trusted local suppliers to ensure the highest quality. We hope you enjoy exploring our menu, and invite you to try our monthly specials, where we showcase the freshest, most 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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