

The Moorland

Country Hotel & Inn

— While You Wait —

Tomato & Olive Focaccia 6

Baked with rosemary, fresh basil,
extra virgin olive oil, balsamic
VE G, SD / S, CE, MU 775 kcal

Classic Houmous 5.50

Smoked paprika, sundried tomatoes,
garlic croutons, extra virgin olive oil
VE, GFO G, SE / CE, MU 361 kcal

Marinated Pitted Olives 5.50

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

— Sides —

Roasted New Potatoes 4.95

Herbs, garlic aioli, smoked paprika
V, VEO D, E / CE, MU 422 kcal

Tenderstem Broccoli & Baby Peas 5.95

Garlic, chilli **V, VEO, GF D** 157 kcal

Seasonal Best Vegetables 4.95

Salsa verde **V, VEO, GF D** 274 kcal

Skinny Fries 5.50

Old Winchester, truffle oil, chives
V, GF D 605 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



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**

Beetroot & Moorland Gin-Cured Salmon 11.95

Dill gazpacho, pickled fennel, burnt orange
F, SD, D / G, CE, MU, L, CE, MU 263 kcal

Cod Croquettes 12.95

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

Lamb Kofta Scotch Egg 8.95

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

Heirloom Tomatoes & Goat Cheese Pearls 8.95

Asparagus, watermelon, bread crackers,
pesto, balsamic reduction **V, GF D, SD** 159 kcal

West Country Beef Carpaccio 12.95

Old Winchester, rocket, crispy capers,
confit garlic aioli **E, D, SD, MU** 929 kcal

— Mains —

Roasted Devonshire Chicken 23.95

Pomme purée, charred corn,
butter-braised chard, pickled baby carrots,
tarragon jus **D, SD, CE, MU / G** 1136 kcal

Pan-Seared Sladesdown Farm Duck Breast 26.95

Grilled peach, pea & broad bean purée,
duck leg & Madeira croquette, red wine jus
GFO E, D, SD, CE / MU 1120 kcal

Oven Baked Fillet of Cod 29.95

Gnocchi, summer green vegetables,
citrus beurre blanc with trout caviar,
potato tuile **G, F, D, CE, SD / S, MU** 824 kcal

Brixham Market Fish of the Day POA

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

30th Anniversary Beef Wellington 45

Potato fondant, carrot, pickled shallot,
rainbow chard, red wine jus
G, D, MU, E, CE, SD 1411 kcal

— Moorland Kitchen Grill —

Grilled Lamb Chops 19.95

Mediterranean bean ragout,
salsa verde, grilled courgette
GF CE, SD / MU 653 kcal

Steak Frites 22.95

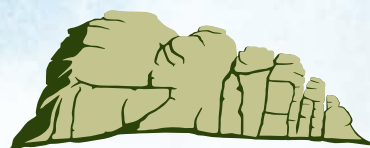
Chargrilled 8oz flat iron steak,
chorizo & garlic butter, crispy onions,
green salad with Old Winchester
skinny fries **GFO G, E, D, MU** 1496 kcal

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



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Crafted in celebration

Created by our Head Chef at The Talbot in Malton, this special dish has been crafted to celebrate 30 years of The Coaching Inn Group. A true showpiece of classic British cooking, our



Beef Wellington brings together the finest ingredients with thoughtful technique and a modern touch. Served with potato fondant, carrot, pickled shallot, rainbow chard and a rich red wine jus, it's a dish designed to mark the occasion and showcase the very best of our kitchens.



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

Be Inn the Know

Get all the latest news and offers for The Moorland Hotel delivered to your inbox! Simply scan the code and add your details to sign up.



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.

www.moorlandhoteldartmoor.co.uk

