

The Moorland

Country Hotel & Inn

Starters

Chef's Soup of the Season 7.25

Crusty bread ASK FOR ALLERGENS & CALORIES

Lamb Kofta Scotch Egg 8.95

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

Tomato & Olive Focaccia 6

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

Cod Croquettes 12.95

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

Slow-Cooked Beef Brisket & Borlotti Beans Tacos 11.95

Red Cheddar, pickled vegetables, crème fraîche, jalapeño relish, coriander G, D, CE, SD / L, CE, N, MU 598 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

Classic Houmous 5.50

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

Sides

Cheddar Cauliflower Cheese 5

Fresh herbs V, GF D, MU, SD / CE 367 kcal

Roasted Potatoes 4.50

Sea salt, smoked paprika & rosemary, garlic aioli V E, MU 589 kcal

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



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

Sunday Best

West Country

Striploin of Beef 22.95

Yorkshire pudding, roast potatoes, Cheddar cauliflower cheese, season's finest vegetables, red wine gravy

GFO G, D, SD, CE, MU / S 1017 kcal

Devonshire

Chicken Supreme 19.95

Sage & onion stuffing, roast potatoes, Cheddar cauliflower cheese, season's finest vegetables, rich pan gravy

GFO G, D, SD, CE, MU / S 1244 kcal

Chef's Roast of the Day 18.95

ASK FOR ALLERGENS & CALORIES

All Three Roasts 23.95

Yorkshire pudding, roast potatoes, Cheddar cauliflower cheese, season's finest vegetables, red wine gravy

ASK FOR ALLERGENS & CALORIES

Small Roast 14.50

Roast potatoes, Cheddar cauliflower cheese, season's best vegetables, red wine gravy

ASK FOR ALLERGENS & CALORIES

Butternut Squash & Lentil Wellington 17.95

Roast potatoes, Cheddar cauliflower cheese, season's finest vegetables, vegetarian gravy

V G, S, D, CE, SD / N, MU 1172 kcal

Everyday Staples

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

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

Chicken, Bacon & Avocado Salad 14.50

Baby gem, garlic croutons, aged cheese shavings, avocado caesar dressing, grissini sticks, toasted seeds

G, E, D, SE / S, CE, MU, SD 858 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

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

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

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

Add peppercorn sauce 2.00 GF SD, CE, D 198 kcal

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

Artisan Sandwiches

Available until 5pm • Served with skinny fries, dressed salad

Roast Beef Sandwich 13.95

Lightly smashed roasted potatoes, melted cheese, horseradish mayonnaise, crispy onion, rocket, gravy G, MU, D, SD, SE / L, CE 1500 kcal

Moorland Chicken & Pastrami Club 12.95

Buttermilk chicken, crispy pastrami, baby gem, tomato, 'nduja aioli, ciabatta G, E, D, MU, SE, SD / L, S 1454 kcal

Mediterranean Summer Wrap 10.95

Houmous, roasted courgette, red peppers, aubergine, rocket, cucumber, green pesto, vegan Feta

VE G, MU, SE, SD / L, CE 929 kcal

Fish Finger Brioche Bap 11.95

Tartare sauce, red onion, dill gherkins, lettuce, brioche bun GFO G, F, D, E, MU, SD / L, CE 613 kcal

Hot Smoked Salmon 12.95

Lemon crème fraîche, cucumber, avocado, brioche bun GFO G, F, D, SD / CE, L 751 kcal

Classic Ham & Cheese Sandwich 8.95

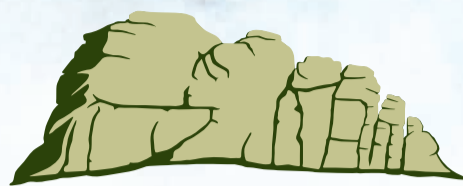
Honey roasted ham, mature Cheddar, white or brown bread

GFO G, D, MU, SD / L, S, E, CE 1082 kcal

Classic Egg Mayonnaise 8.95

Watercress, white or brown bread

V, GFO G, E, D, MU, SD / L, CE, S 1113 kcal



The Moorland

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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

