

Sunday Lunch

To Start

Soup of the day, toasted sourdough (VE)
Traditional prawn cocktail, our garden tomatoes
Chicken & leek terrine, home-made chutney & sourdough
Burrata, our garden tomatoes, basil oil (V)
Grilled courgette, peas & broad bean tart, garden Nasturtiums (V)

To Follow

Local roast sirloin of beef, Yorkshire pudding, roasted carrots, seasonal greens, roast potatoes, red wine jus
Local roast of free-range roast chicken breast, roasted carrots, seasonal greens, roast potatoes, red wine jus
Andrew's garden bubble & squeak, poached egg, hollandaise sauce (V)
Garden vegetable, coconut & lime curry, Jasmine rice (VE)
Smokey haddock corn chowder

To Finish

Summer berry fool, short bread
Rhubarb trifle, caramelised white chocolate
Traditional Dorset apple cake, blackberry sorbet
Vegan chocolate brownie, chocolate crème pâtissière, vegan vanilla ice cream (VE)
Selection of Purbeck ice cream

Two courses - 30

Three courses - 36

All our dishes can be portioned for younger guests
(2-12yrs) at half the cost of an adults portion.

Some of our dishes may contain traces of nuts and/or shellfish.
If you are concerned about any food allergies or dietary requirements, please speak to a member of our team.
A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.





Moonfleet Manor

JURASSIC COAST