

JURASSIC COAST

A La Carte

Moonfleet Manor prides itself on building relationships with local producers and suppliers, for the best quality ingredients. We endeavor to use only sustainable and ethically sourced produce, meat & seafood.

Starters

King prawn scampi, 13 Sweet chili mayo, fennel slaw

Luxury Family Hotels soufflé (V), 12 'Old Winchester', twice baked soufflé

Smoked salmon, 13

Pumpernickel, dill, crème fraiche



Moonfleet Manor burger, 23

Cheese & bacon, mustard mayo, fries

('Beyond Meat' vegan option available)

Fish 'n' chips, 22

Crushed peas, tartare sauce

Sweet potato & BBQ pineapple curry (Ve), 20

Pilaf rice

Hay smoked steak tartare 14

Confit Wimborne hen egg yolk

Seasonal soup (Ve), 10

Sourdough bread

Roasted carrots & vegan feta (Ve), 10

Hazelnuts, chili

Mains



Pick your own pesto pasta (V) 15 Add chorizo (5), prawns (6), chicken (6), smoked pancetta (5), root veg (4)

> **West Country 8oz ribeye**, 36 On vine cherry tomatoes, fries

Catch of the day, Market Price Lemon butter sauce, one side of choice

Sides

Seasonal greens, miso & chili, 5 | Fries, 5 | Chunky chips, 5 Roasted sweet potato, heritage beetroot salad (Ve), 5

Desserts

Treacle tart, 9 Vanilla ice cream

Chocolate delice, 11 Poached blackberries

Apple & blackberry crumble, 9 Vanilla ice cream

Sticky toffee pudding, 9

Butterscotch sauce, clotted cream ice cream

Saffron Cake (Ve), 9 Lemon Curd

Cheese

Cheese selection Chutney, Fudge's biscuits, grapes, celery

Three cheese, 15

Five cheese, 18



If you have a food allergy or intolerance, please speak to a member of our team. All our food and drinks are freshly prepared on our premises where we handle all allergens. (V) Vegetarian (Ve) Vegan. A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT. Little ones can't take their eyes off your food? Speak to your server about a half portion at half price.