

Moonfleet Manor

JURASSIC COAST

A La Carte

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

Nibbles

Gordal olives (V), 6 | **Chicken & chilli puffs**, 6 | **Padron peppers** (Ve), 6 | **Sourdough bread**, butter (V), 6

Starters

Seasonal soup, sourdough (Ve), 10
Grilled New Forest asparagus, gribiche sauce (V), 12
Smoked salmon, capers, shallot, crème fraîche, sourdough, 14
Roast baby beetroot, date, cashew, whipped vegan feta (Ve), 10
Cured chalk stream trout, buttermilk, green sauce, 12
Heritage tomatoes, 'White Lake' goats curd, basil, charcoal (V), 11
Chipotle beef short rib, imam bayildi sauce, 12
Luxury Family Hotels soufflé - 'Old Winchester', twice baked soufflé (V), 14

Mains

Moonfleet Manor burger - Dorset Red cheese, Wimborne streaky bacon, lettuce, tomato, black pepper mayo & fries ('Beyond Meat' vegan option available), 23
Fish 'n' chips - crushed peas, tartare sauce, 23 **ROOM TO REWARD**
Chicken souvlaki, Greek salad, tzatziki, fries, 26
8oz ribeye steak, chunky chips, tomato, choice of sauce, 38
South coast hake kiev, Dorset nduja, tomatoes, pine nuts, 28
Pan-fried halibut, smoked south coast mussels & white bean, baby leeks, pine oil, 36
Moonfleet Garden foraged nettle pesto, cream cheese, conchiglioni (Ve), 20
Lentil ragù, pappardelle, basil, mixed seeds (Ve), 20

Sides & Sauces

Fries (V), 6 | **Chunky chips** (V), 6 | **Chipotle corn cheese** (V), 6
Veg of the day (V), 6 | **Mixed leaf salad** (Ve), 6 | **Spring greens** (V), 6
Red wine jus, 4 | **Peppercorn sauce**, 4

ROOM TO REWARD

Moonfleet Manor Hotel will donate 50p from every sale of this dish to Room to Reward – a unique charity that utilises unsold hotel rooms to enable charities and communities to thank their dedicated volunteers with a well-earned short break.

If you have a food allergy or intolerance, please speak to a member of our team. (V) Vegetarian, (Ve) Vegan. All our food and drinks are freshly prepared on our premises where we handle all allergens. 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.