

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

Sourdough bread, whipped miso butter (V), 6 | **Gordal olives** (Ve), 6
Curried potato terrine, cheddar royale (V), 6 | **Mini pork & apricot sausage roll**, piccalilli gel, 8
Padron peppers, Maldon salt, hot honey (V), 6

Starters

Whipped chicken liver parfait éclair, pickled walnut gel, molasses glazed cherries, 12
Ham hock croquettes, smoked tomato compote, hot honey, aged Parmesan, 14
Smoked salmon, capers, shallot, crème fraîche, sourdough, 14
Burrata, charred peaches, heritage tomato, garden pesto (V), 16
Roast beetroot, date, cashew, whipped feta (Ve), 10
Pan-seared Isle of Skye scallops, cauliflower, chorizo, granny smith apple, 18
Luxury Family Hotels soufflé - 'Old Winchester', twice baked soufflé (V), 14

Mains

Lamb rump, whipped harissa goats cheese, spring peas, baby gem, garden mint pesto, 32
Fish 'n' chips - crushed peas, tartare sauce, 23 **ROOM TO REWARD**
Dorset heritage beef burger, Wimbourne streaky bacon, 'Dorset Red' cheese, lettuce, tomato, black pepper mayo, house pickled cucumber ('Beyond Meat' vegan option available), 23
Taleggio, leek & hot honey ravioli, herb beurre noisette, Parmesan & crispy onion (V), 26
Chicken kiev, charred Moonfleet grown courgette, pomme purée, garlic & herb beurre blanc, 28
8oz heritage Dorset rib eye steak, chunky chips, moonblush tomato, mushroom ketchup, watercress, 36
Charred chalk stream trout, confit Isle of Wight tomato, lovage emulsion, caper & sherry dressing, 28
Pan-fried seabass, Jersey Royals, sea herbs, Champagne & caviar beurre blanc, 32
Pea & mint pappardelle, lemon & black pepper cream cheese (Ve), 26
Blushed tomato, ricotta, basil risotto, garden pesto (V, Ve option available), 24

Sides & Sauces

Fries (V), 6 | **Chunky chips** (V), 6 | **Garden leaf salad** (Ve), 6 | **Veg of the day** (V), 6
Mini Caesar salad, 6 | **Charred courgette**, tzatziki & garden mint oil (V), 6
Roast garden carrots, carrot top & pumpkin seed pesto (V), 6
Red wine jus, 4 | **Blue cheese sauce**, 5 | **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.

Wine List

Sparkling

	125ml	Bottle	Magnum
Classic Reserve, Hattingley - England	15	85	
Brut NV Argeo Prosecco, Ruggeri - Italy	9	48	
Laurent-Perrier La Cuvée - France	17	89	160
Laurent-Perrier Cuvée Rosé - France	20	115	200
Laurent-Perrier Blanc de Blancs Brut Nature - France		180	
Wild Idol, Alcohol Free Sparkling Rosé - England	10	40	

White

	175ml	500ml Carafe	Bottle
Anciens Temps Blanc, Vin de France - France	8	21	29
Picpoul de Pinet, Réserve Roquemolière - France	10	27	38
Classic Sauvignon Blanc, Rapaura Springs - New Zealand	12	34	48
Domaine de Varoux, Chablis - France	18	52	75
Blanco Sobre Lías, Care - Spain			35
Martín Códax, Albariño - Spain			54
Sandbar Bacchus, Lyme Bay - England			60
Hautes Pistes Chardonnay, Aubert & Mathieu - France			50
Haus Klosterberg Riesling White Capsule, Markus Molitor - Germany			64
Viejas Tinajas Muscat, De Martino, 2022 - Chile			80
Sancerre 'Le Grand Rochoy' Blanc, Organic, Domaine Laporte, 2023 - France			90
The FMC, Chenin Blanc, Ken Forrester Wines - South Africa			120
Puligny Montrachet, Les 8 Climats, Alain Chavy, 2023 - France			160
Meursault 1er Cru Les Perrières, Jean-Michel Gaunoux, 2016 - France			210

Red

	175ml	500ml Carafe	Bottle
La Cadence Rouge, Vin de France - France	8	21	29
Crianza, Care - Spain	11	30	43
Appellation Vista Flores Malbec, Catena - Argentina	14	38	54
Rachel Pinot Noir Organic, Seresin Estate, 2024 - New Zealand	22	58	85
Mar de Cal, Tempranillo Organic, Verum - Spain			35
Biferno Rosso DOC, Palladino - Italy			38
Beaujolais Villages, Louis Tête - France			48
Cabernet Sauvignon, The High Trellis, d'Arenberg - Australia			60
Valpolicella, Ripasso Valpantena DOC, Bertani - Italy			73
Château La Croix Romane, Lalande-de-Pomerol - France			75
Barolo DOCG, Fontanafredda, 2021 - Italy			90
Cote de Beaune-Villages, Joseph Drouhin, 2021 - France			100
Margaux 3eme Cru, Chateau Desmirail, 2019 - France			120
Il Blu Rosso di Toscana Organic, Brancaia, 2020 - Italy			160
Nuits-Saint-Georges 1er Cru Damodes, Joseph Drouhin, 2023 - France			210

Rosé

	175ml	500ml Carafe	Bottle	Magnum
Fonte Vinho Verde Rosé, Aveleda - Portugal	9	25	35	
AIX, Coteaux d'Aix en Provence - France	12	39	45	85
Love by Leoube Organic Rosé, Domaine de Leoube - France	14	42	60	

Dessert & Port

	75ml	Bottle
Garonnelles Sauternes - France	7	40
Patricius, L. H. Tokaji Katinka - Hungary	8	50
Chateau d'Yquem, Sauternes, 2015 - France	30	300
Quinta Do Crasto, NV Tawny 10YO - Portugal	14	75
Quinta do Crasto, LBV Port - Portugal	9	45

125ml measures of wines by the glass are available upon request.

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