

Moonfleet Manor

JURASSIC COAST

Day Dining

Snacks

Gordal olives (V), 6 | **Sourdough**, whipped onion & thyme butter, 6

Roasted chestnuts, truffle butter, Parmesan, 6 | **Warm doughballs**, black garlic butter, lovage emulsion (sharing), 10

Small Plates

Ham hock & black pudding croquettes, 'Matthews Garden' apples, pickled mustard seeds, cider reduction, 9

Whipped chicken liver parfait, walnut gel, toasted brioche, 9

Smoked salmon, pickled fennel, crispy caper, lovage emulsion, 12

Charred hispi cabbage, whipped Dorset Blue, crispy onions (V/Ve), 6

Parisian gnocchi, butternut squash, sage crisp, pine nuts (V/Ve), 13

Potato & seaweed croquette, pickled cucumber, dill oil, caper & raisin purée (V/Ve), 11

Light Bites & Salads

Seasonal soup, sourdough (Ve), 10

Grilled chicken Caesar salad, 22

Masala roasted cauliflower, dill crème fraîche, minted quinoa, mango chutney, pickled red onion, crispy curry leaves (V/Ve), 19

Roasted beetroot, goats cheese, pine nuts, rocket, pickled red onions, molasses reduction (V), 20

Sandwiches

Cold sandwich section, all served on white or wholegrain bread with crisps

Chicken salad, 11

Classic BLT, 11

Salmon & cream cheese, 11

Coronation chicken, rocket, mango chutney, 11

Egg, Japanese mayo (V), 11

Crayfish Marie Rose, watercress, 14

Warm sandwich selection, all served with crisps

Chargrilled chicken, tomato jam, peppercorn mayo, baby gem, egg mayo, Wimborne streaky bacon, 19

Brie, bacon & cranberry toastie, 14

Larger Plates

Moonfleet Manor burger, Dorset Red, Wimborne streaky bacon, lettuce, tomato, house pickled cucumber, peppercorn mayo & fries ('Beyond Meat' vegan option available), 23

Fish 'n' chips - crushed peas, tartare sauce, 23

ROOM TO REWARD

Jerusalem artichoke, truffle & garlic ravioli, herb beurre noisette, aged Parmesan (V), 26

Salt baked celeriac, whipped truffle cream cheese, 'Mathews Garden' apples, date purée, apple caramel (V/Ve), 22

Sweet Treats

Buttermilk panna cotta, star anise, poached plum, granola, 10

Chocolate tart, blackberries, crème fraîche, cocoa nib tuile, 10

Baked Dorset apple cake, miso caramel, vanilla ice cream, 10

Lemon & ginger cheesecake, candied ginger, lemon sorbet (Ve), 10

Sticky toffee pudding, butterscotch sauce, clotted cream, 10

Cheese of the day, ask your server for today's local cheese selection, 10

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.

Available 12-5pm, 7 days a week.

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.