

Dishes on our menu change every few days so it won't be exactly the same when you visit, but here's a sample menu to give you an idea of the sort of things you might see.

# Sample Menu

## Starters

Cauliflower and Smoked Cheddar Soup <i>GF V</i>	6.00
Fresh Bread	
Chicken Liver Parfait <i>GF</i>	6.50
Onion Marmalade ~ Toasted Bread	
Sautéed Wild Mushrooms <i>V GF</i>	6.50
Garlic Butter ~ Charred Bread	
Seared Scallops <i>GF</i>	9.00
Smoked Bacon ~ Potato Cream Sauce ~ Garlic Butter	
Devon Blue Cheese Salad <i>V GF</i>	6.50
Apple ~ Walnuts ~ Pumpkin Seeds ~ Dressed Leaves	
Honey and Soy Fried Chicken	7.00
Chinese Cabbage ~ Sesame Seeds	
Crispy Duck Pancakes	8.00
Fried Duck Leg ~ Chinese Pancakes ~ Hoi Sin Sauce ~ Spring Onions ~ Cucumber	

# Mains

8oz Ribeye Steak <i>GF</i>	17.00
Roasted Tomatoes ~ Onion Rings ~ Portobello Mushroom ~ Hand cut Chips	
10oz Sirloin Steak <i>GF</i>	19.00
Roasted Tomatoes ~ Onion Rings ~ Portobello Mushroom ~ Hand cut Chips	
Chargrilled Beef Burger	15.50
Hand cut Chips ~ Bacon ~ Cheese ~ Onion Rings ~ Hash Brown ~ Fried Egg	
Beer Battered Cod	14.00
Hand cut Chips ~ Peas ~ Tartare Sauce and/or Curry Sauce	
Pan Seared Sea Bass <i>GF</i>	17.00
Tenderstem ~ Fondant Potato ~ Roasted Red Pepper and Green Olive Sauce	
Pan Roasted Duck Breast	17.00
Stir Fried Greens ~ Egg Noodles	
Moroccan Spiced Cauliflower <i>GF V</i>	14.00
Wild Garlic Sauce ~ Sautéed Wild Mushrooms	
Grilled Salmon <i>GF</i>	16.00
Buttered New Potatoes ~ Braised Fennel ~ Wild Garlic Sauce	
Duo of Lamb <i>GF</i>	18.00
Slow Roasted Breast ~ Pan Seared Lamb Cutlet ~ Parmesan Mash Potato ~ Tenderstem Broccoli	

*Moorland Hotel*

01752 839 228

*GF*: can be adapted to suit a gluten free diet *V*: Vegetarian

Not all ingredients are listed on the menu. If you have any dietary conditions or allergies, please speak to a member of staff.

# Desserts

Bread and Butter Pudding  
Clotted Cream ~ Vanilla Custard

Warm Treacle Tart  
Clotted Cream

Raspberry and White Chocolate Cheese Cake  
Raspberry Sorbet

Chocolate Mousse  
Chantilly Cream ~ Chocolate Crumb

Chocolate Fondant  
Vanilla Ice Cream ( Please allow 18 minutes cooking time)

Sticky Toffee Pudding  
Warm Toffee Sauce ~ Honeycomb Ice Cream

Devon Farm Ice Cream (3 scoops) **gf**  
Honey comb, Chocolate, Vanilla or Strawberry

Fruit Sorbet (2 scoops) **gf**  
Mango, Raspberry or Lemon

All desserts above are £6 each

# Cheese Menu

Assorted Cheese Board £8

*Please choose three cheeses from the selection below*

*Additional Cheeses £3 each*

Westcountry Blue

A locally made sweet, smooth, medium flavoured blue cheese

French Brie

a soft cow's milk cheese

Godminster Organic Vintage Cheddar

a powerful cheese with a real edge to it.

Cornish Smuggler

a cheddar-style cheese with red marbling and a deep creamy flavour

Katherine

a firm goat's cheese washed with cider brandy

Keltic Gold

a pungent, smooth textured cheese with a full sweet flavour.

Western Hunt Ruby Port	£3 50ml
Taylor's 10yo Tawny Port	£4.95 50ml
Warre's Otima 10yo Port	£24 70cl bottle