



# THE MOONRAKER

SLEEPING BEAR HOTELS

## A LA CARTE MENU

### APPETISERS

Bread and olives 5.50  
*Homemade bread, pitted olives, garlic, olive oil, balsamic vinegar*

Mixed nuts 4.00  
*Smokehouse peanuts, chilli, broad beans, salt & herb peanuts*

Charcuterie board 8.50  
*Parma ham, Milano salami Napoli salami, cornichons, pickled onions*

### DINNER DRINK OFFERS

Bathtub Gin and Fever-Tree tonic

10.50

Aperol Spritz

8.50

*Have a peak at our new range of cocktails!*

8.95

### STARTERS

Chef's homemade soup (v)  
*Bread and butter*

8.00

Ham hock terrine  
*Pickled vegetables, raisins, toasted bread*

9.00

Loch Duarte smoked salmon  
*Grated egg, lemon, capers, shallots and dill emulsion*

13.50

Beef carpaccio  
*Pickled veg, shaved parmesan and confit egg yolk puree*

12.50

Our chef recommends

Beetroot and Cerney ash goats cheese (v)  
*Candied walnuts, chardonnay dressing*

8.50

### MAINS

Our chef recommends

Slow cooked Wiltshire pork belly  
*Honey glazed, smoked mash, baby carrots, jus*

22.50

Pan fried seabream  
*Piperade, confit new potato, sauce vierge*

21.50

Roast chicken Suprême  
*Creamed potato, spring greens, mushroom sauce*

19.50

Honey roast parsnips (v)  
*Crispy egg, wilted greens, pumpkin seed granola, Salsa verde*

17.50

Roast Mendip lamb rump  
*Dijonnaise, dauphinoise potato, spring greens, red wine jus*

28.00

Confit Celeriac (ve)  
*New potatoes, wilted greens, salsa verde, dried olive crumbs*

17.50

### CLASSICS

The Moonraker burger  
*Beef, mature cheddar, smoked streaky bacon, gem lettuce, tomato, gherkin, brioche bun, french fries*

17.50

Beer battered haddock  
*Peas, tartare sauce, lemon, hand cut chips*

18.50

Pan seared calves liver  
*Creamed potato, crispy bacon, wilted greens, roasted tomato, caramelised onion gravy*

18.50

### STEAK

8oz Sirloin steak  
*Hand cut chips, mixed salad, roasted tomato*

28.50

*Add a sauce for 1.50*  
*Choice of green peppercorn, blue cheese or red wine jus*

### SIDES

French fries | Hand cut chips | Mashed potato |  
Seasonal vegetables | Mixed salad |  
Dauphinoise potato 4.50

Homemade bread 3.50

### SAUCES 2.50

Homemade gravy | Peppercorn sauce

