

The Dartmoor Lodge Menu



Trevor & Diane Crouchen pride themselves on the quality of food and service that they and their team provide. Nestled between rolling hills on the southern edge of the Dartmoor National Park, and in private ownership since 2008, the Dartmoor Lodge has established an excellent reputation with both local and visiting guests.

We are not a fast food outlet - we deliver good food as fast as we can!!

We use fresh ingredients and cook to order, sometimes, if busy, or depending on the cooking times, you may experience a slight delay in the arrival of your meal.

We ask you for your patience and are confident that when you receive your meal you will not be disappointed!!!

Speciality and Themed Evenings

Including

*Murder Mystery Evenings,
Wine Evenings & Gin Evenings*

We can arrange a private function of the themed evenings if required. Please ask a member of staff for a list of upcoming events or visit our website events
<http://www.dartmoorlodge.co.uk/events>

Apply for our Community Discount Card

Weddings

We have four rooms and a Wedding Garden approved and licensed for Weddings and Civil Partnerships.

Tuesday is Curry Night!

22 Ensuite Bedrooms

Carvery available on Wednesdays, Fridays and Sundays
Carvery available - Wednesday Lunch & Dinner, Friday Dinner & all day on Sundays

Subject to availability

Peartree Cross, Ashburton, Devon, TQ13 7JW Tel 01364 652232

reservations@dartmoorlodge.co.uk www.dartmoorlodge.co.uk Follow us on   & 

Rolls & Sandwiches

Available until 6pm. With a choice of dressed salad garnish or chips, ciabatta white roll (VE), multi cereal brown roll or white bloomer bread. NB Our ciabatta rolls are vegan & gluten free bread is available.

Coronation Turkey	£6.75
Roast Beef Dijonnaise	£6.95
Egg Mayonnaise (V)	£6.25
Tuna Mayonnaise & Cucumber	£6.95
Ham and Piccalilli	£6.55
Cheese & Red Onion Marmalade (V)	£6.75
Fish Finger Goujons & Tartar Sauce	£7.25
Steak & Caramelised Onion	£7.95
Brie, Bacon & Cranberry	£6.95
Prawn & Marie Rose	£7.25
Soup & Sandwich	£9.50

(Supplement of £1.50 for Steak, Prawn or Fish Finger)

Jacket Potatoes

GF Available. Served with a dressed salad garnish. Available until 6pm.

BBQ Pulled Pork and Cheese	£7.50
Prawn and Marie Rose	£9.45
Tuna Mayonnaise	£7.75
Beef Chilli Con Carne	£8.25
Beans & Cheese (V)	£7.25
Coronation Turkey	£7.25
Coleslaw (V)	£6.65
Butter (V)	£6.25

Please Ask to see our Small Plate Lunch Menu

Available from 12 - 4pm

Children's Menu (up to 12 years)

£6.95

Includes 1 scoop of vanilla, chocolate or strawberry ice cream & a glass of squash

- Baked Ham & Egg (GF) • Fish Goujons • Southern Fried Chicken Fingers
- Pork Sausages • Mini Cheese & Tomato Pizza (V)

All children's dishes come with a choice of skinny fries, new potatoes or mash & a choice of beans, peas or salad

Starters

Garlic Mushrooms en Croute (V)	£5.95
Breaded Calamari with Lemon & Garlic Aioli	£6.95
Tempura King Prawns with Sweet Chilli Sauce & Salad Garnish	£6.50
Brussels Liver Pate, Toast & Red Onion Marmalade (GF Option)	£6.25
Grilled Goats Cheese, Roasted Peppers and Balsamic Glaze (V) (GF)	£6.45
Chef Soup with Crusty Bread	£5.75
Chinese Duck Bon Bons with Plum Dipping Sauce	£6.25

Nibbles

Each or choose 3 for £10.00

Chicken Wings in a Sticky BBQ Sauce GF	£3.95
Spicy Meat Balls in a Tomato Sauce GF	£3.75
Cauliflower and Broccoli Buffalo Wings with a Ranch Dip V	£3.45
Olives, Bread & Balsamic Oil V	£3.95
Deep Fried Brie with Cranberry Coulis V	£3.25
Cheese & Herb Gnocchi Dippers with Garlic Aioli V	£2.95

WINE RECOMMENDATION: Our Organic, Vegan Rioja Blanco, de Alto 'Gatito Loco' is delicious with any of our Nibbles

Sides

Chips	£2.95
Large Chips	£3.95
Cheesy Chips	£3.95
Large Cheesy Chips	£4.95
Skinny Fries	£2.95
Sweet Potato Fries	£3.95
Cajun Potato Wedges	£3.45
Onion Rings	£2.50
Garlic Bread	£2.95
Cheesy Garlic Bread	£3.95
Side Salad	£2.95
Veg Portion	£2.95
Bread Portion	£1.50
Cheese & Herb Gnocchi Dippers V	£4.50
Stilton Sauce	£1.95
Pepper Sauce	£1.95

Burgers

In a brioche roll with lettuce, tomato. served with chunky chips & coleslaw

6oz Beef Burger with Cheese & Relish	£11.25
2nd Beef Patty for	£2.50

WINE RECOMMENDATION: Organic, Vegan Monastrell, Paco Mulero 'Prisma'

BBQ Pulled Pork	£9.95
Spiced Beetroot and Spinach Falafel V (VE Option)	£10.75

Piri Piri Chicken	£11.75
-------------------	--------

WINE RECOMMENDATION: Organic, Vegan Rioja Blanco, de Alto 'Gatito Loco'

Onion Bhaji Burger with Curried Mayonnaise V (VE Option)	£9.50
Halloumi Burger with Creole Salsa V	£10.95

Mains

Caesar Salad £9.25
Lettuce, bacon, Caesar dressing, anchovies, parmesan cheese (GF Option)

Add Chicken £3.75

Honey Roast Ham & Eggs GF £10.95
Home baked ham, 2 fried eggs & chunky chips

Dartmoor Lodge Steak and Ale Pie £12.95
Served with Horseradish Mash, Gravy & Steamed Vegetables
WINE RECOMMENDATION: Organic, Vegan Monastrell, Paco Mulero 'Prisma'

Beer Battered Fish of the Day £13.95
With Chunky Chips & Peas

Fajitas
Sour cream, guacamole, tomato salsa, grated cheese, 2 tortilla wraps (GF Option)
Sautéed Vegetables & Mushrooms V £11.25

Chicken £13.95

Steak £15.95

Add Extra Wrap 50p

Oven Baked Cod £15.75
With a pesto crust, crushed new potatoes & petit pois a la Francaise
WINE RECOMMENDATION: Organic, Vegan Rioja Blanco, de Alto 'Gatito Loco'

8oz Rump Steak GF £15.95
Served with grilled tomato, mushroom, peas & chunky chips

Add Onion Rings £1.75

Peppercorn Sauce or Stilton Sauce £1.95

Braised Belly Pork GF £14.25
With cider sauce, burnt apple puree, mustard mash & seasonal vegetables

Duo of Duck £17.25
Chinese duck bon bon, pan roasted duck breast, port jus, fondant potato, braised red cabbage
WINE RECOMMENDATION: Organic, Vegan Monastrell, Paco Mulero 'Prisma'

Chicken Breast Cassoulet GF £13.95
Pan fried breast of chicken on a mixed bean, chickpea & chorizo cassoulet

Seafood Risotto GF £10.95
WINE RECOMMENDATION: Organic, Vegan Rioja Blanco, de Alto 'Gatito Loco'

Baked Pepper VE GF £7.95
Stuffed with risotto, on a bed of salad leaves, with cucumber & mint raita

Lamb Shoulder GF £13.75
Pressed & braised shoulder of lamb, with a wine & red currant jus, seasonal greens and creamed potato
WINE RECOMMENDATION: Organic, Vegan Monastrell, Paco Mulero 'Prisma'

Mediterranean Vegetable Tartlet VE £8.45
With new potatoes & side salad

V Vegetarian. VE Vegan. GF Gluten Free.

Most meals are homemade using locally sourced produce. Food is cooked to order so please be patient during busy times. We strive to avoid GM foods and try to cater for any special dietary requirements. If you have any particular requirements please let us know and we will endeavour to deliver. Fish dishes may contain the odd bone. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

Coffee Menu

Espresso
Espresso Macchiato
Black Coffee
Café au Lait
Latte
Cappuccino
Moccacino
Hot Chocolate
Hot Chocolate with Marshmallows
Selection of Teas

Liqueur Coffee

A delicious shot of our freshly ground coffee served in a tall glass with freshly whipped cream floating on the top.

Irish (Jameson)
Gaelic (Bells or Famous Grouse)
Viennese (Courvoisier)
Calypso (Tia Maria)

Ports & Dessert Wine

Ambassadeur Ruby Port
Barro De Vilar 10yr Old Port
2001 Colheita Port
Taylors Fine Tawny Port
Domaine L'Ancienne Cure Monbazillac

Selection of Gins (25ml)

Please see our separate Gin Menu

Luscombe Devon Tonics

Choose From Premium, Naturally Light or Elderflower

Please ask for our Wine List