

# The Dartmoor Lodge

## Evening A La Carte Menu

Available from 6pm



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

### Join our Birthday Club

And receive a free bottle of wine when you dine with us during the week of your birthday!

### 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

## Nibbles

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Olives <b>V</b>	£1.75
Homemade Bread, Oils and Balsamic	£2.50
Garlic Flat Bread <b>V</b>	£3.95
Garlic Flat Bread with Cheese <b>V</b>	£4.25

## Sharing Platters For Two

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Mixed Seafood Platter	£11.25
Deep fried whitebait, mackerel pâté, smoked salmon & garlic prawns with tartare sauce and homemade bread	
Mezze Platter <b>V</b>	£11.25
Hummus, feta cheese, marinated olives, pitta bread and sunblushed tomatoes	
"Lodge" Platter	£11.25
Baked camembert, pear chutney, chicken liver pâté, cornichons, pickled onion, baked ham & homemade bread	

## Starters

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Soup of the Day <b>GF</b> *	£5.75
With homemade bread	
Roast Butternut Squash, Charred Onion and Goats Cheese Salad <b>V GF</b>	£6.50
Toasted Brioche <b>V GF</b> *	£6.50
With mushroom duxelle and Dijon mustard dressing	
Penne Al Pesto <b>V</b>	£6.25
Black Pudding Scotch Egg	£7.25
With roasted beetroot salad	
Caramelised Onion Tart Tatin	£6.75
With garlic chicken livers	
Chilli and Lime Tiger Prawns	£7.25
With toasted ciabatta and tomato concasse	
Curried Monkfish <b>GF</b>	£7.50
Served with harissa sweet potatoes	

## Children's Menu

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To include 2 scoops of Ice Cream and a glass of Squash	£6.95
Homemade Chicken Goujons	
Mini Cheese & Tomato Pizza <b>V</b>	
Local Pork Sausages	
Chicken Pasta	
With a creamy tomato and cheese sauce ( <b>V</b> Vegetarian option available)	
Baked Ham & Egg	
Mini Battered Fish	

All Kids dishes come with a choice of - chips, new potatoes or mash & a choice of beans, peas or salad with the exception of the chicken and pasta dish

**V** Vegetarian. **GF** Gluten Free. **GF**\* Can be adjusted for 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.

## Main Courses

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<b>5 Spiced Pork Tenderloin</b> <b>GF</b>	£13.50
With pan fried vegetables, garlic roasted new potatoes, date purée port jus	
<b>Pan Fried Lambs Liver</b>	£12.75
Served pink - with smoked bacon potato cake, savoy cabbage and blackberry jus	
<b>Apple and Walnut Risotto</b> <b>V</b> <b>GF</b>	£12.50
<b>Braised Rabbit</b> <b>GF</b>	£13.50
With wholegrain mustard cream buttered greens and streaky bacon	
<b>Seared Duck Breast</b> <b>GF</b>	£13.50
Served pink - green peppercorn and caramelised apple sauce & hasselback potatoes	
<b>Fillet Mignon</b> <b>GF</b>	£16.50
4 oz fillet - cooked medium - rare, with shallot jus, celeriac mash and fine beans	
<b>Leek &amp; Potato Bake</b> <b>V</b> <b>GF</b>	£10.75
Topped with smoked cheddar served with rocket and roast tomato salad	
<b>Sizzling Creole Rump Steak</b> <b>GF</b>	£15.25
8oz rump steak coated in Cajun spices, served in a sizzling skillet with sautéed peppers, mushrooms, topped with tangy creole salsa and crispy tobacco onions, served with garlic sauté potatoes	
<b>Rump Steak</b> <b>GF</b> *	£15.25
With grilled tomato, mushroom, peas, onion rings & chunky chips	
<b>Seared Salmon Fillet</b> <b>GF</b>	£13.75
With a mussel & tiger prawn broth	
<b>Steak and Ale Pie</b>	£11.75
Homemade, with short crust pastry, creamy mashed potatoes & steamed vegetables	
<b>Beer Battered Cod</b>	£11.75
With chunky chips, peas, salad garnish and homemade tartar sauce	
<b>Grilled Gammon Steak</b> <b>GF</b>	£13.75
With pineapple, egg, chips and peas	

## Healthy Eating - Low fat & low sugar meals

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<b>Red Lentil Dahl with Basmati Rice</b> <b>V</b> <b>GF</b>	£10.75
<b>Chilli, Tuna and Bacon Pasta</b>	£11.50
Flaked tuna in a chilli tomato sauce with tagliatelle pasta & side salad	
<b>Irish Stew</b> <b>GF</b>	£11.50
Slow cooked beef and lamb with potato & leek	

## Extras

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<b>Bowl of Chips</b>	Reg £1.85	Large £2.50
<b>Bowl of Cheesy Chips</b>	Reg £2.25	Large £3.00
<b>Homemade Onion Rings</b>	£1.55	
<b>Side Salad</b>	£2.50	
<b>Healthy Eating Chips</b>	Reg £1.95	Large £2.60
<b>Homemade Bread Portion</b>	£1.00	

## Liqueur Coffee

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£5.10

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

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Ambassadeur Ruby Port	Half bottle	£16.00
Barro De Vilar 10yr Old Port	50ml	£4.35
2001 Colheita Port	50ml	£3.75
Taylors Fine Tawny Port	50ml	£3.70
Domaine L'Ancienne Cure Monbazillac	Half Bottle	£16.00
	125ml	£5.95

## Specialist Spirits, Gin & Tonics (35ml)

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Black Cow Vodka ...	£3.75
Evan Williams Bourbon ...	£3.25
Rowans Creek Bourbon ...	£5.35
Peat Monster Blended Scotch Whiskey ...	£4.95
Isle Of Jura 10yr Single Malt ...	£4.95
Aberlour 10yr Single Malt ...	£3.50
Teeling Irish Whiskey ...	£4.10
Baron de Sigognac Armagnac VSOP ...	£3.75
Pere Magloire Calvados VSOP ...	£4.75
Chairman's Reserve Finest 5yr Rum ...	£3.75
Plymouth Gin ...	£2.95
Salcombe Start Point Gin ...	£3.85
Tarquins Cornish Dry Gin ...	£3.85
Wicked Wolf, Exmoor Gin ...	£3.85
Bad Fagins Exeter Gin ...	£4.00
Brecon Special Reserve Gin ...	£2.85
6'0'Clock Sloe Gin ...	£3.15

## Fever Tree Tonics

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Choose From Premium, Naturally Light, Mediterranean Sicilian Lemon  
or Elderflower

£2.00