

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>

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

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

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

Rolls

Available until 6.p.m - ciabatta roll or multi cereal brown roll with a choice of dressed salad, chips or sweet potato chips

Topside of Beef with garlic mayo & red onion relish	£6.95
Ham & Wholegrain Mustard Mayo	£6.55
Roasted Pork Loin With apple sauce	£6.95
Tuna Mayonnaise & Cucumber	£6.95
Sliced Cheddar & Chutney 	£6.75
Egg Mayonnaise 	£6.25
Turkey BLT	£6.95

Jacket Potatoes

Available until 6.p.m. Served with a dressed salad

Butter 	£6.65
Coleslaw 	£6.95
Beans & Cheese 	£7.95
Tuna Mayo	£7.95
Prawn & Marie Rose Sauce	£9.95
Add Ham to one of the above for 50p	

Dartmoor Lodge Meat Platter

Available until 6pm

Turkey, Ham & Beef With salad, peppers, chutney, coleslaw & pickled onions	£8.95
------------------------------------------------------------------------------------------	-------

Extras

Chips	£2.95
Large Chips	£3.35
Onion Rings	£2.75
Cheesy Chips	£3.25
Large Cheesy Chips	£3.75
Vegetable Portion	£2.75
Side Salad	£2.75

 Vegetarian.  Vegan.  Gluten Free.  Low fat & low sugar meal.

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.

Nibbles

Garlic Bread	£3.95
Garlic Bread with Cheese	£4.25
Olives	£1.75
Bread, Oils & Balsamic	£2.50

Starters

Soup of the Day (GF available)	£6.50
Smoked Salmon, Potato Pancakes & Crème Fraiche	£7.25
Scallops, Cauliflower Purée, Balsamic Dressing & Carrot Crisps GF	£8.50
Coarse Pork Pâté With Cumberland sauce & toasted ciabatta	£6.95
Smoked Duck, Rocket & Orange Dressing GF	£7.25
Goats Cheese, Crumble & Fig Chutney V	£7.25
Nachos, Pulled Pork, Guacamole, Salsa & Sour Cream (omit pork for V)	£5.95 To share £8.00

Burgers

Served in a ciabatta roll with coleslaw, lettuce, tomato & chunky chips

6oz Beef Burger Topped with cheese, paprika & tomato relish	£11.95
Piri Piri Chicken Burger 100% succulent chicken breast with piri piri spices, topped with cheese & guacamole	£11.85
Bean Burger V Topped with tomato salsa	£10.75
Cajun Spiced Pork & Chorizo Burger With garlic mayo	£10.95

Main Courses

Baked Hake GF	£13.50
With crushed new potatoes, chorizo & a white wine cream sauce	
Dartmoor Lodge Chicken Kiev (can be GF)	£13.95
Sauté potatoes, savoy cabbage with crispy bacon, balsamic & herb dressing	
Slow Roasted Lamb Rump GF	£14.95
In a rich tomato, herb & red wine sauce, with caramelised onion mash & vegetables	
Confit of Duck	£13.95
Served on braised red cabbage with cheese & herb dumplings & a fruit sauce	
Buckwheat Risotto V GF (can be VE)	£9.95
With roasted peppers & mushrooms with a white wine, cheese & cream sauce	
Add Seafood	£4.95
Add Chicken Kiev	£4.95
Chicken Fajitas	£12.95
Sour cream, guacamole, floured tortilla wraps and tomato salsa	
With Sautéed Vegetables V	£10.95
Sizzling Creole Rump Steak (GF available)	£16.95
8oz rump steak coated in Creole spices, served on a sizzling skillet with peppers & mushrooms topped with a tangy Creole salsa and crispy tobacco onions, served with garlic sauté potatoes	
8oz Rump Steak (GF available)	£16.95
Served with grilled tomato, mushrooms, peas, onion rings & chunky chips	
Peppercorn Sauce	£1.95
Stilton Sauce	£1.95
Macaroni V	£9.95
With a creamy cheese & leek sauce	
Pearl Cous Cous, Butternut Squash, Feta & Pine Nut Salad	£10.95
(VE Omit Feta for Vegan)	
Ham Egg & Chips GF	£10.95
Home baked ham, 2 fried eggs & chunky chips	
Beer Battered Cod	£12.95
With chunky chips, peas & house tartar sauce	
Steak & Ale Pie	£12.95
Served with creamy mash potatoes, gravy & steamed vegetables	

Children's Menu (up to 12 years)

£6.95

Includes 2 scoops of ice cream and a glass of squash

Mini Cheese & Tomato Pizza **(V)**

Pork Sausages

Baked Ham & Egg

Fish Goujons

Macaroni **V**

With a creamy cheese & leek sauce

All children's dishes, excluding the Macaroni, come with a choice of chips, new potatoes or mash & a choice of beans, peas or salad

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 (35ml)

Please see our separate Gin Menu

Luscombe Devon Tonics

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

Please ask for our Wine List