

## 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

Taylor's 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, Premium Spirits & Cocktail Menu

### 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>

### Weddings

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

*22 Ensuite Bedrooms*

### Carvery available on Sundays 12-8pm

Subject to availability

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

reservations@dartmoorlodge.co.uk [www.dartmoorlodge.co.uk](http://www.dartmoorlodge.co.uk) Follow us on   & 

# The Dartmoor Lodge Menu



*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!!*

## Nibbles

Mixed Marinated Olives    	£4.00
Bread & Humous   	£4.00
Balsamic Marinated Onions    	£3.50
Cream Cheese Stuffed Peppers  	£4.50
Bread, Olive Oil & Balsamic   	£4.00

## Sides

Chips	£3.00	Go Large +£1	Garlic Bread	£3.00
Cheesy Chips	£4.00	Go Large +£1	Add Cheese + £1	
Skinny Fries	£3.00		Side Salad	£3.00
Sweet Potato Fries	£3.50		Vegetable Portion	£3.00
Onion Rings	£3.50		Bread Portion	£1.00

## Sandwiches available from 12 - 2.30p.m only

Served with dressed salad leaves & salted crisps, on white or multi seed bloomer (gf option)

Roast Beef & Horseradish	£7
Honey Roasted Ham & Mustard	£7
Mature Cheddar & Pickle <b>V</b>	£7
Fish Finger, Lettuce & Tartar Sauce	£7
Bacon & Egg	£7
Omelette Chips & Dressed Salad Leaves Add Ham or Cheddar or Mushrooms @£1 each	£7
Honey Roasted Ham, Eggs & Chips <b>GF</b>	£11
Ham & Cheese Ploughman's <b>VO</b> <b>GF</b> Honey baked ham, mature Cheddar, apple, pickled onion, chutney, dressed salad & bloomer bread	£11

## Starters

Soup of the Day <b>V</b> <b>GF</b> Bread & butter	£6
Smoked Salmon Fishcakes <b>GF</b> <b>DF</b> Wasabi mayonnaise, salad leaves	£7
Chicken Liver & Scotch Whisky Pâté <b>GF</b> Red onion marmalade, croute	£7
Goats Cheese & Beetroot Salad <b>V</b> <b>GF</b> Rocket leaves, balsamic glaze, candied walnuts, apple	£7
Creamy Garlic Mushrooms <b>V</b> <b>GF</b> Mixed salad leaves, toasted ciabatta	£7

## Sharers

Baked Camembert <b>V</b> Rosemary, red onion marmalade, toasted bloomer	£9
Mezze Platter <b>V</b> <b>VE</b> Mixed marinated pitted olives, cream cheese stuffed pepelino peppers, balsamic marinated onions feta cheese, cherry tomatoes, rocket leaves & humous	£21
Seafood Platter Shell on king prawns, smoked salmon, breaded calamari, smoked mackerel pâté, fish goujons, cocktail prawns, tartar sauce, bloody mary sauce, mixed salad leaves, bloomer bread	£22

## Mains Please ask for our Evening Specials

8oz Dartmoor Beef Burger <b>DF</b> <b>GF</b> Chips, gem lettuce, tomato, gherkin, ciabatta bun	£13
Spiced Chicken Fillet Burger <b>DF</b> <b>GF</b> Chips, gem lettuce, cajun mayonnaise, ciabatta bun	£13
Halloumi Stack Burger <b>V</b> <b>VE</b> <b>DF</b> <b>GF</b> Chips, roasted Mediterranean vegetables	£12
Add Cheese, Bacon, Pulled Pork or Fried Egg @ £1 each	
Dartmoor Lodge Steak & Jail Ale Pie Creamy mashed potato, gravy & vegetables	£14
Caesar Salad <b>V</b> <b>GF</b> Gem Lettuce, Croutons, Parmesan	£9
Add Pancetta & Chicken @£4	
Mediterranean Vegetable Lasagne <b>V</b> Dressed salad garnish & garlic bread	£12
Dartmoor Lodge Homemade 24 Hrs. Braised Beef Lasagne Dressed salad garnish & garlic bread	£13
Devon Beer Battered Catch of the day Chips, peas & lemon	£13
Teriyaki Glazed Salmon Fillet <b>GF</b> <b>DF</b> Pak choi, leeks, carrots, cashew nuts	£14
Wild Mushroom Risotto <b>V</b> <b>GF</b> <b>DF</b> Parmesan shavings, rocket leaves, truffle oil	£13
Add Chicken or Salmon @£4	
Fajitas Chicken or Halloumi <b>GF</b> Sour cream, guacamole, tomato salsa, grated cheese & 2 tortilla wraps	£13
Extra Wrap @ £1	
Fajitas To share (4 wraps with extra Chicken or Halloumi)	£18
Moules Marinière <b>GF</b> Creamy white wine sauce, bloomer bread	£14
Add Fries @ £2.50	
Slow Cooked Pork Belly <b>GF</b> Wholegrain mustard mash, apple & cider sauce, seasonal vegetables	£15
8oz Rump Steak* <b>GF</b> Grilled tomato, mushrooms, peas, chips or new potatoes	£18
Add Onion Rings @ £1.50 and/or Peppercorn or Stilton Sauce £1.95	

(\*Supplement of £2.00 for Hotel Residents on an inclusive Dinner rate\*)

**V** Vegetarian. **VE** Vegan. **GF** Gluten Free. **DF** Dairy Free.  
**VO** Vegetarian option available. **GF** Gluten free option available. **DF** Dairy free option available. **VE** Vegan option available.

Meals are cooked to order so please be patient during busy times. Fish dishes may contain the odd bone. Food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering. Full allergen information available