



**THE MOLE**  
RESORT

# DINNER MENU

## SNACKS

Local Butcher Sausages, Cider, Honey G - MU - SU	6
Ham & Duck Bon-Bon, Pear, Blacksticks Blue Cheese G - E - M - MU - SU	6
'Garlic Bread' Croquettes, Parmesan G - M	7
Devon Crab Rarebit G - M - F - CR - E	10
Mole Ale Bread, Honey, Whipped Butter G - M	5
Wild Mushrooms, Sourdough, Parsley G - M - E - MUS	8
Vegan Nduja Arancini, Chipotle & Lime Mayo G	7
Curried Cauliflower Soup, Golden Raisin, Coriander M - G - SU	7

## SALADS & SHARERS

The Mole Ploughman's G - M - MU - SU	16
Chicken Caesar Salad, Anchovies, Boiled Egg E - F - G - M - SU	16
Italian Burrata, Basil, Lemon, Pine Nut M - NU	12
Sourdough Flatbread, Hummus, Harissa, Pomegranate G - SE	12
House Smoked Salmon, Dill & Crème Fraiche Salad E - F - M - SU	15
Whole Baked Camembert, Toasts G - M	14

## MOLE CLASSICS

Battered Haddock Fillet, Chunky Chips, Peas, Tartare Sauce E - F - G - M	16
Our Own Beef Burger, Skinny Fries, Onion Rings E - G - M - SE <i>Add Bacon or Cheese</i>	16 1.5
Char-Grilled Rib-Eye Steak, Skinny Fries, Café du Paris Butter M - MU - SU	29
Smoked Cheddar & Truffle Risotto, Hens Egg, Beurre Noisette M - E - C	14

## MAINS

Braised Ox Cheek, Leek, Mash, Red Wine C - G - M - SU	23
Roasted Cornish Cod, Mussel Velouté, Sweetcorn F - M - C - MO	24
Local Pork Belly, Apple, Mustard, Black Kale C - M - MU - SU	21
Whole Baked Sole, Warm Tartare Sauce, Dill F - M - SU	MP
Vegan Dhal Curry, Raita, Flatbread, Chutney NU - C - MU - S	18

## SIDES

Mash M	5
Braised Cabbage, Raisin SU	6
Koffmans Chunky Chips	4
Koffmans Skin on Fries	4
Buttered Green Veg M - C	4
Minted Peas M - C	4

## ALLERGEN INDEX

If you have any allergies we need to be aware of, please speak to a member of the team.

CELERY CRUSTACEAN EGG FISH GLUTEN LUPIN MILK MOLLUSC MUSTARD  
MUSHROOM NUT PEANUT SESAME SOY SULPHUR DIOXIDE VEGETARIAN VEGAN

