



THE MOLE
RESORT

DINNER MENU

SNACKS

Dauphinoise Fritters, Garlic, Truffle & Parmesan M - E -MU -MUS	6
Pigs In Blankets, Bramley, Sage Emulsion SU - G	6
'Croque Monsieur' Croquettes, Smoked Cheddar G - M - E	7
"Prawn Cocktail" Rarebit G - M - F - CR - E - C	10
Our House Baked Focaccia, Whipped Butter, Olives G - M - NU	9
Portobello, Goats Cheese, Parsley Pesto M -MUS	8
Vegan Chorizo Croqueta, Burnt Onion Mayo G	7
Leek & Potato Soup, Quicks Cheddar M - G - SU	8

SALADS & SHARERS

Anti Pasti, Cured Meats, Cheese, Olives & Bread G - M - MU - SU	16
Chicken Caesar Salad, Anchovies, Boiled Egg E - F - G - M - SU - MU	16
Baked Camembert, Cranberry & Crispy Onions Sweet Potato Wedges M - SU - G	12
Prosciutto Wrapped Buffalo Mozzarella, Roasted With Fig & Candied Walnuts & Honey M - SU - NU	12
House Smoked Salmon, Baked New Potatoes, Dill Butter E - F - M - SU - MU	15
Red Pepper Hummus, Char-Grilled Flat Bread G - SU - SE	14

MOLE CLASSICS

Battered Haddock Fillet, Chunky Chips, Peas, Tartare Sauce E - F - G - M - MU	19
Our Own Beef, Falafel or Southern Fried Chicken Burger Skinny Fries, Onion Rings E - G - M - SE Add Bacon or Cheese	17
Char-Grilled Sirloin Steak, Skinny Fries, Mushroom, Tomato, Three Peppercorn Butter M - MU - SU- MUS	1.5
Autumn Squash Risotto, Parmesan, Poached Egg E - C - SU - M	34
	16

MAINS

The Mole Coq Au Vin, Savoy, Dauphinoise Fritters C - G - M - SU	23
Sea Trout, Aubergine, Courgette, Lemon & Mint F - SU - C - M	23
Lamb Rump, Aloo Gobi, Tomato & Coriander C - SU	26
South Coast Fish Dish of The Day F - M - SU	MP
Vegan Cauliflower Steak, Tabouleh, Harissa C - S- G	18

SIDES

Mash M	5
Truffle & Parmesan Fries SU - M - E	8
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**