



THE MOLE
RESORT

DINNER MENU

SNACKS, SALADS & SHARERS

Dauphinoise Fritters, Garlic, Truffle & Parmesan <i>M - E - MU - MUS</i>	6
Pigs In Blankets, Bramley, Sage Emulsion <i>SU - G</i>	6
'Croque Monsieur' Croquettes, Smoked Cheddar <i>G - M - E</i>	7
Our House Baked Focaccia, Whipped Butter, Olives <i>G - M - NU</i>	9
Leek & Potato Soup, Quicks Cheddar <i>M - G - SU</i>	8
Anti Pasti, Cured Meats, Cheese, Olives & Bread <i>G - M - MU - SU</i>	16
Devon Chicken Caesar Salad, Anchovies, Boiled Egg <i>E - F - G - M - SU - MU</i>	16
Baked Camembert, Cranberry & Crispy onions Sweet Potato Wedges <i>M - SU - G</i>	14
House Smoked Salmon, Baked New Potatoes, Dill Butter <i>E - F - M - SU - MU</i>	15

MOLE CLASSICS & MAINS

Beef Dripping Battered Haddock Fillet, Chunky Chips, Peas, Tartare Sauce <i>E - F - G - M - MU</i>	21
Our Own Beef, Falafel or Southern Fried Chicken Burger Skinny Fries, Onion Rings <i>E - G - M - SE</i> <i>Add Bacon or Cheese</i>	18 1.5
Char-Grilled Sirloin Steak, Skinny Fries, Mushroom, Tomato, Three Peppercorn Butter <i>M - MU - SU - MUS</i>	35
Autumn Squash Risotto, Parmesan, Poached Egg <i>E - C - SU - M</i>	16
The Mole Coq Au Vin, Savoy, Dauphinoise Fritters <i>C - G - M - SU</i>	24
Lamb Rump, Aloo Gobi, Tomato & Coriander <i>C - SU</i>	26
South Coast Fish Dish of The Day <i>F - M - SU</i>	MP
Winter Root Vegetable Salad, Apple, Walnut <i>C - S - NU</i>	18

SIDES

Mash <i>M</i>	5
Truffle & Parmesan Fries <i>SU - M - E</i>	8
Beef Dripping Koffman's Chunky Chips	5
Beef Dripping Koffman's Skin on Fries	5
Buttered Green Veg <i>M - C</i>	5
Minted Peas <i>M - C</i>	5

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**