

A LA CARTE

Selection of homemade breads, flavoured butter 4.00

TO BEGIN

New season asparagus, fried Braddock Whites duck egg, black garlic ketchup, pickled mushrooms, pecorini 11.00

Jersey Royal and wild garlic velouté, goats' curd ravioli, wild garlic oil 9.00

Crispy lamb belly, Caesar salad, pea salsa verde 9.50

Teriyaki quail, broccoli and sesame pureé, pickled mouli, puffed rice, shimeji mushroom 9.50

Ballotine of sea trout, Brixham crab, feuille de brick, apple, radish, lovage emulsion 12.00

MAIN COURSES

Plaice, crab mousse, sea herbs, smoked herring roe and cucumber butter sauce, braised chard, white beans 24.00

Spring chicken, wild garlic gnocchi, maitake mushrooms, peas à la Française 23.50

Rump of lamb, lamb belly, white onion purée, Jersey Royals, asparagus, pickled turnips, salsa verde 28.00

Beef rump cap, treacle glazed short rib, crispy potato terrine, beef fat carrot, herb emulsion 28.00

Aubergine schnitzel, Romesco sauce, sprouting broccoli, plant based feta, roasted hazelnut, chimichurri, marmite roasted Jersey Royals 16.50

GRILLS

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm set in the heart of the Staffordshire Moorlands. All steaks are cooked on our charcoal Konro Grill and served with triple cooked chips, Portobello mushroom, watercress, and pickled shallot salad

Bone on sirloin steak 34.00 | 8 oz ribeye steak 34.00 | Chateaubriand for 2 to share 36.00pp

Bearnaise butter or au poivre sauce 3.00

PUB CLASSICS

Tempura cod, chip shop curry sauce, crushed peas, triple cooked chips, tartar sauce and lemon 17.75

Dunwood Farm Philly steak beef burger, fried onions, mushroom, green pepper, provolone cheese, Dijon mayonnaise, served on a brioche bun, skinny fries and house slaw 16.50

Spring lamb, pea and mint pie, spring cabbage, creamed potatoes, carrot and tarragon purée 18.00

Cavatelli pasta, asparagus, morels and peas, plant-based halloumi, wild garlic pesto 16.50

SIDES

Charred hispi cabbage, miso butter, smoked bacon 5.00

New potatoes, wild garlic butter 5.00

Triple cooked chips 5.00

Maple glazed carrots, tarragon and peanuts 5.00

GIFT TREE

A £1.23 voluntary donation will be added to your bill on behalf of GiftTree, an organisation that plant trees to offset the carbon impact of your meals and change the lives of people in the developing world.

We love to see your posts & stories about your time at The Moat House on Instagram! Don't forget to tag us **@themoathouse** so we can share them.

Please note, our dish descriptions are not a full ingredient list. For allergy information please scan the QR code:



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DESSERTS

Wildflower honey parfait, caramelised filo pastry, candied pistachio, lemon and honey gel, goat's milk sorbet 8.00

Banana custard tart, miso caramel and lime ice cream 8.00

Tonka bean crème brûlée, rhubarb doughnut, rhubarb sorbet, poached rhubarb 8.00

White chocolate and coffee bavaois, espresso syrup, caramelised white chocolate, hazelnut ice cream, chocolate tuile 9.00

Selection of five cheese and biscuits, celery, grapes and fruit chutney 14.00

Filter coffee and truffles 3.50

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DESSERT COCKTAILS

Espresso Martini 11.00 - Double espresso, Smirnoff vodka, Tia Maria & vanilla

Eton Mess 10.50 - Gin, cream, strawberry & Crème de Cacao white

DESSERT WINES

Vat 5 Botrytis Semillon 2016, De Bortoli (Vegan Friendly) 5.00 (75ml) | 20.00 (37.5cl)
(AUSTRALIA – Riverina) A rich and intense wine packed full of honeyed peach and apricot fruits, nutty notes and a balancing slice of acidity.

Elysium Black Muscat 2016, Quady 7.20 (75ml) | 27.50 (37.5cl)
(USA – California) Made from black skinned Muscat, floral aromas and a red fruited and velvety mouthfeel makes this Elysium wonderful with blue cheeses and fruit-based desserts or chocolate.

Chateau Petit Vedrines 2015, Sauternes 8.10 (75ml) | 28.50 (37.5cl)
(FRANCE – Bordeaux) A lovely example of traditional Sauternes with exquisitely subtle honeyed fruits, and a simply luscious mouthfeel. Something to enjoy with lighter and fruity desserts.

Henry of Pelham Vidal Ice Wine 32.00 (20cl)
(CANADA) Harvesting the grapes at night with temperatures at -8°C ensures a very concentrated wine follows. Tropical aromas dominated by pineapple and mango. The palate is tart and piquant but very rich, complex and persistent. Perfect with fruit-based desserts and strong cheeses.

PORT

Cockburn's fine ruby 4.20 (50ml glass) 33.00 (bottle)

Gentle, easy drinking style

Taylor's 10yr Old Tawny 4.25 (50ml glass) 49.95 (bottle)

Aged in large wooden casks for 10 years, giving it the tawny colour as well as complex dried fruit flavours including prune, fig and walnut

Taylor's 'Late Bottled Vintage' 2007 4.50 (50ml glass) 45.00 (bottle)

On the nose, cassis and blackberry jam with hints of smoke and spice. Then sweet black fruits, spice and liquorice, with good concentration and soft texture

Warre's Vintage Port 10.30 (50ml glass) 100.00 (bottle)

One of the finest Port producing years. Full-bodied and beautifully structured, yet delicate wine