

Bar Menu

Nibbles

Jalapeno pepper & Cheddar bloomer, garlic butter 5.00
Nocellara olives & smoked roasted almonds 5.85

Salt & pepper squid, sriracha mayonnaise 5.00
Battered chipolatas, katsu curry sauce 5.00

Starters

Ham hock terrine, mustard mayo, piccalilli,
toasted onion loaf 7.95

Spiced sweet potato and coconut soup, harissa yoghurt,
toasted almonds v 6.50

Asparagus, Portobello mushroom chips, mushroom and
smoked garlic aioli v 7.50

Citrus cured sea trout, yoghurt, pickled cucumber,
pumpnickel bread 8.50

Fried goats' cheese, pickled walnut ketchup, white radicchio
orange, truffled honey dressing 8.50

Sandwiches (available 12-5pm)

All served on Spanish stone baked baguette with
crisps and house slaw

Rump steak, blue cheese mayo, crispy onion and watercress
12.00

Plant based mozzarella, red pesto, tomato, rocket
and roasted red pepper v 8.50

Roast chicken, Swiss cheese, rocket chorizo and
red pepper mayonnaise 8.75

Crayfish tails and prawns, pickled cucumber, gem lettuce,
thousand island dressing 9.00

Smoked Applewood Cheddar, red onion marmalade,
gem lettuce and tomato 8.00
Add ham 1.00

**Upgrade your crisps to hand cut chips or skinny fries
£2.50**

Mains

Dunwood Farm beef burger, topped with Swiss cheese,
smoked streaky bacon, pickles and burger sauce, served in a
glazed bun with skinny fries and coleslaw 15.50

Wild garlic chicken Kyiv, lemon and parsley buttered Jersey
Royals, gem lettuce, radish, spring onion salad 17.50

Braised lamb shoulder pea and mint pie, confit carrot, spring
greens, mint jelly, creamed potatoes, roast lamb gravy 18.50

Katsu curry, sesame tofu, miso glazed mushroom, fried Udon
noodles, beansprouts and spring onions v 14.50
Swap sesame tofu for crispy chicken for 2.00

Battered cod, crushed peas and mint, triple cooked chips,
tartar sauce and lemon 16.00

Potato and basil gnocchi, creamed wild mushrooms, plant-
based parmesan, smoked garlic v 14.50

Moat House Grills

Our steaks are sourced from Dunwood Farm, a family run,
170 acre all grass farm set in the heart of the picturesque
Staffordshire Moorlands, on the edge of the Peak District.

Served with triple cooked chips, roasted Portobello
mushroom, watercress, and pickled shallot salad

10 oz rump steak 24.00

Mixed grill – Rump steak, lamb chop, Lincolnshire sausages,
gammon steak, fried hens' egg 25.00

8 oz sirloin 28.00

Add a sauce to your steak:

Peppercorn and brandy / Blue cheese 2.50

Sides 4.50

Triple cooked chips / Skinny fries / Parmesan & truffle fries /
Sweet potato fries / Onion rings / Side salad / Garlic bread /
Selection of seasonal vegetables

Desserts

Chocolate crème brûlée, roast banana and biscoff ice cream, honeycomb 7.00

Warm apple and cinnamon crumble tart, toffee sauce, clotted cream 7.00

Baked cheesecake, gingernut biscuit, poached rhubarb, rhubarb sorbet 7.00

Warm carrot and walnut cake, marmalade butterscotch,
cream cheese ice cream, candid walnuts 7.00

Dark chocolate brownie, brûléed banana, peanut ice cream, peanut tuilles v 7.00

Selection of cheese and biscuits, celery, grapes and fruit chutney 10.00

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



v – suitable for vegetarians and vegan

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.