

Bar Menu

Starters

Cauliflower soup, sourdough croutons, Applewood Cheddar, chive oil 6.50 v M, GI, Ce
Duck chestnut & red wine terrine, quince chutney, parsnip remoulade, toasted sourdough 7.00 SD, Nu, GI, M, Mu, SD
Panko crumbed Camembert, port, orange & cranberry chutney, pear, candied walnut, endive salad 7.00 v GI, M, E, SD
Hot smoked salmon parfait, avocado and lemon jam, cucumber dill pickles, toasted ryebread 8.00 F, Mu, GI, SD, M
Creamed garlic mushrooms, toasted sour dough, parmesan GI, M, Ce, Sd 7.00

Mains

Dunwood Farm beef patty, smoked Applewood Cheddar, tomato, lettuce & pickles served on a toasted brioche bun, house slaw, skinny fries GI, M, S, SE, E 14.95
Lamb koftas, spiced couscous, minted yoghurt, Greek salad M, GI, Sd, 14.95
Battered cod, crushed minted peas, triple cooked chips, tartar sauce & lemon M, SD, E 14.95
Dunwood Farm 8oz rib eye steak, triple cooked chips, portobello mushroom, griddled tomato, pickled shallot and watercress salad M, SD, GI 26.00
Chicken and ham pie, confit carrot, pea puree, beef dripping mash, chicken sauce GI, M, SD, E 15.00
Pumpkin and sage ravioli, roasted red peppers, sage butter, pumpkin seeds, vegan cream cheese 13.50 v S, GI, SD, M 13.50

Sides 4.50

Chips / Onion Rings / Side Salad / Selection of seasonal vegetables

Invisible Chips 3.00

0% fat, 100% hospitality. All proceeds from Invisible Chips go to Hospitality Action, a charity who are doing all they can to support those in the hospitality industry who have been worst affected by Covid-19. For more information visit hospitalityaction.org.uk

Sandwiches (available 12-5pm)

Chicken club, bacon, tomato, gem lettuce 7.95 GI, SD, M
Ham, pickle, tomato and gem lettuce 7.50 GI, SD, M
Brie, fig chutney, rocket, toasted ciabatta 7.50 v GI, SD, M
Tuna, red onion and Cheddar melt 7.50 F, GI, M

All sandwiches are served with a handful of crisps and mixed salad
Upgrade your crisps to triple cooked chips or skinny fries 2.50

Desserts

Sticky toffee pudding, toffee sauce, clotted cream ice cream 7.00 GI, M, E
Warm chocolate tart, mint ice cream, chocolate tuille 7.00 GI, M, E, Nu
Rhubarb and custard crème brûlée, rhubarb sorbet, sable biscuit 7.00 GI, SD, M, E
Cheese platter, savoury biscuits, plum jelly, celery and grapes 8.95 GI, M, C, Nu, SD

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.

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients.

Allergen information: Ce - Celery, Cr - Crustaceans, E - Eggs, F - Fish, GI - Gluten, L - Lupin Flour, M - Milk, Mo - Molluscs, Mu - Mustard, Nu - Nuts, P - Peanuts, S - Soy Se - Sesame, SD - Sulphur Dioxide