

# Bar Menu

AVAILABLE Monday to Thursday 12.00 - 14.00 & 17.30 - 21.00 | Friday 12.00 - 14.00 & 17.30 - 21.30  
Saturday 12.00 - 21.30 | Sunday 12.00-20.00

## Nibbles

Spiced breaded pollock bites, curry and mango chutney mayo, lime 4.95 F, GI, SD, Mu, Ce

Kalamata olives and smoked almonds 4.50 Nu, SD

Chipotle and jalapeno pork chipolatas, smashed avocado 4.50 GI, SD, Ce

## Starters

Coconut piri piri king prawn skewer, served on a toasted corn taco, shredded white cabbage, smashed avocado, lime and coriander yogurt 8.25 Cr, M, SD, GI

Smoked bacon, maple, pork Scotch egg, pineapple ketchup, lightly pickled gem lettuce 6.95 GI, M, E, SD, Mu

Pea soup, almond and mint pesto, whipped vegan cheese served on toasted sourdough 6.25 GI, S, Ce, SD, Nu

Curried chicken terrine, coronation salad, curried apricot ketchup 6.95 Nu, SD, E, Mu

Caprese bruschetta – sourdough, buffalo mozzarella, basil, extra virgin olive oil, heirloom tomatoes 7.50 v GI, M, SD

Buttermilk fried Portobello mushroom, BBQ lime sauce, ranchslaw, toasted corn 6.50 v Mu, M, SD

## Mains

Chicken souvlaki kebab, kohbez flat bread, tzatziki, tomato, olive & feta, pickled shallot salad, sweet potato fries 15.00 M, GI, SD

Dunwood Farm beef and bone marrow pattie, BBQ relish, mayo, crispy onion, Monterey Jack cheese, pickles served on a brioche bun, skinny fries, ranchslaw 13.95 SD, M, E, GI, Ce, Mu

Battered cod, crushed minted peas, triple cooked chips, tartar sauce & lemon (add curry sauce 1.00 supp) 13.95 F, M, SD, E

Smoked tofu Katsu burger, curried mayo, pickled carrot and mooli, brioche bun, salt and pepper fries 13.95 v S, GI, SD

Coconut piri piri marinated salmon, gem lettuce, toasted corn, avocado, spring onion, crispy sweet potato, coriander and lime yogurt 15.95 F, M, SD

Strozzapreti pasta, courgette, peas, basil & almond pesto, sun blushed tomatoes, plant-based feta, pine nuts 13.00 (add salmon 16.00) v GI, S, Nu, SD

Dunwood Farm 8oz rib eye steak, triple cooked chips, Portobello mushroom, griddled tomato, pickled shallot and watercress salad, beef dripping and green peppercorn sauce 26.00 M, SD, Ce, GI

## Sides 4.00

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](http://hospitalityaction.org.uk)

## Desserts

Chocolate torte, raspberry sorbet, lime and vanilla scented mascarpone, raspberry purée 7.95 GI, M, E

Pavlova, white chocolate cream, strawberries, strawberry and prosecco sorbet 7.00 E, M, SD

Plant based lemon cheesecake, lemon curd, lemon meringue, blueberry compote, lemon crunch ice cream 7.50 v GI, M, E

Peach melba trifle – poached peaches, raspberry jelly, Amaretto soaked sponge, vanilla custard, whipped cream, crushed Amaretto biscuits 7.00 GI, M, E

Platter of cheeses, savoury biscuits, grapes, celery, damson jelly 7.25 for 2 cheeses | 8.95 for 3 cheeses Ce, M, GI, Nu

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

# Bar Menu

AVAILABLE Monday to Saturday 12.00 – 17.30

## Sandwiches & Sharers

Battered cod goujons, pea and mint purée, dill, pickles, mayo, gem lettuce served on ciabatta 8.50 **GI, E, M, SD,**

Philly steak sandwich – rump steak, griddled green peppers, mushroom, onions, American mustard, provolone cheese served on toasted ciabatta 10.00 **GI, M, SD, Mu**

Coronation chickpea, gem lettuce, cucumber, red onion, curried mayo served on ciabatta 7.25 **v GI, Ce, S**

Double Gloucester cheese, sliced tomato, red onion, gem lettuce, roast tomato chutney served on white or wholemeal sliced bloomer bread 6.95 **v GI, M, SD**

Honey roast ham, roasted tomato chutney, double Gloucester, gem lettuce, red onion, served on white or wholemeal sliced bloomer 7.25 **GI, M, SD**

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

## Sharing Boards

Home baked tortilla chips, pulled pork, BBQ lime sauce, Monterey Jack cheese, pickled jalapenos, smashed avocado, coriander and lime yogurt 14.95 for 2 people **GI, SD, M, Ce, Mu**

Ploughman's lunch – Smoked bacon and pork Scotch egg, hand raised pork pie, double Gloucester cheese, balsamic onions, sourdough bread, radish, salad cream, honey roasted ham, piccalilli 18.95 for 2 people **GI, M, SD, Ce**

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