

Bar Menu

Nibbles

Olives marinated in olive oil, thyme and lemon, smoked roasted almonds 6.00
Southern fried popcorn shrimp chipotle aioli 5.25
Griddled pitta, pea and mint hummus, crumbled feta 5.00
Maple and chilli glazed chipolatas, guacamole 6.00
Patatas bravas, garlic aioli 5.00

Starters

Hot smoked salmon, crème fraiche and spring onion tartelette, watercress mayonnaise, pickled cucumber relish 8.00
Heritage tomato, crispy plant-based mozzarella, capers, chimichurri dressing v 7.50
Spiced roasted pepper, summer bean and tomato soup, guacamole, smashed tortilla chips, soured cream v 6.50
Crispy Burford brown egg, maple and mustard glazed gammon lardons, pineapple ketchup, peas, watercress salad 7.00
Chicken liver parfait, toasted sourdough, pickles, onion marmalade 7.50

Mains

8oz Dunwood Farm beef burger, sautéed peppers, mushrooms and onions, provolone cheese, garlic aioli, served on a toasted sourdough bun with skinny fries and slaw 16.00
Hunters chicken burger, BBQ marinated chicken breast, smoked streaky bacon, Applewood Cheddar, chipotle mayonnaise, served on a toasted sourdough bun with skinny fries and slaw 15.00
Strozzapreti pasta, tomato and basil sauce, slow cooked aubergine, plant-based mozzarella, parmesan, chilli and basil pesto v 14.50
Add lamb and basil meatballs 5.00
Battered cod fillet, crushed minted peas, triple cooked chips and tartar sauce 16.50
Chicken breast marinated with smoked paprika, garlic, oregano and lemon, chorizo, butterbeans, rocket, roasted red peppers, garlic aioli, patatas bravas 16.50
Miso and ginger marinated salmon, snow peas, spring onions, baby corn, buckwheat noodles, Chinese leaves, sesame soy and ponzu dressing 21.95
Beetroot falafel, plant-based halloumi, Kos lettuce, cucumber, heritage tomatoes, pickled red onions, cucumber and mint yoghurt, olives, griddled pitta v 14.95
Add chicken breast marinated in oregano and garlic 3.00

Sides 4.50

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

Sandwiches (available 12-5pm)

All served on Spanish stone baked baguette with crisps and house slaw
BBQ marinated chicken breast, smoked streaky bacon, Applewood Cheddar, chipotle mayonnaise 8.75
Rump steak, tomato, rocket, chimichurri, garlic aioli 12.00
Prawns and crayfish, thousand island dressing, gem lettuce 9.00
Double Gloucester cheese, green tomato chutney, red onion, gem 7.95 *Add honey roast ham 1.00*
Curried mayonnaise, sultanas, coriander and chickpeas, gem lettuce, pickled red onion, apricot and ginger chutney v 7.50

Ploughman's sharer

Honey roast ham, hand raised pork pie, Scotch egg, balsamic onions, double Gloucester cheese, gem and radish, green tomato chutney, toasted sourdough 22.00

Upgrade your crisps to hand cut chips or skinny fries 2.50

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

Ribeye steak 27.00

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

Treacle cured bacon chop, fried Burford brown hens' egg, triple cooked chips, pineapple ketchup, crushed peas £21.00

Add a sauce to your steak:

Peppercorn and brandy / Blue cheese 2.50

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.

Bar Menu

Desserts

- Lemon posset, macerated strawberries, strawberry sorbet, pistachio biscotti 7.00
- Pavlova, champagne and vanilla poached peaches, raspberries, raspberry sorbet 7.50
- Coconut and tofu crème brûlée, mango and lime salsa, mango sorbet, coconut tuiles 7.00
- Chocolate and hazelnut praline torte, espresso syrup, candied hazelnuts, mascarpone ice cream 7.50
- Summer pudding, summer fruit purée, clotted cream ice cream 7.00
- Selection of cheese & savoury biscuits, celery, grapes, plum jelly 10.00

Cocktails

- Le Grand Fizz 9.25
Vodka, lime, St. Germain & soda water
- Aperol Spritz 9.00
Prosecco, Aperol & soda water
- Gooseberry Blossom 9.25
Slingsby Gooseberry gin, elderflower, cloudy apple juice, lemon & soda
- Bramble 8.50
Gin, lemon, sugar & crème de mûre
- Lemon Drizzle 75 8.75
Sipsmith Lemon Drizzle gin, lemon & Prosecco
- Rhubarb and Amaretto Daisy 8.50
Slingsby Rhubarb gin, amaretto, lime, grenadine & soda water
- Long Island Iced Tea 8.00
Gin, vodka, tequila, Cointreau, lemon & Pepsi Max
- Bloody Mary 8.75
Vodka, tomato juice, lemon, Worcestershire sauce & Tabasco
- Old Fashioned 9.00
Makers Mark, bitters, sugar & water
- Bourbon Ball 8.25
Makers Mark, dark chocolate liqueur, hazelnut, vanilla & cream
- Cherry Bakewell Collins 8.50
Disaronno, cherry brandy & cranberry juice
- Rhubarb Margarita 8.50
Tequila, Grand Marinier, rhubarb & lime
- Bellinis 6.50
Prosecco & syrup. Choose from:
Blood orange, peach, rose, raspberry
- Mojitos 8.50
Captain Morgan's white rum, lime, sugar & mint. Choose from:
Classic, blackberry, strawberry, coconut

Hot Drinks

- Espresso 3.00
Americano 3.20
Cappuccino 3.75
Latte 3.75
Flat white 3.50
Macchiato 3.10
Floater coffee 3.95
Mocha 3.95
Extra shot 0.75
- Decaffeinated coffee available on request*
- Hot chocolate 3.75
Brew Tea Co. loose leaf tea 2.75
Choose from: English breakfast, Earl Grey, green, Moroccan mint, Chai, lemon & ginger, blackcurrant & apple and decaffeinated

Martinis

- Pornstar Martini 9.50
Passion fruit, vanilla, vodka & Prosecco
- Espresso Martini 9.50
Kahlua, vanilla, vodka, fresh espresso
- Vanilla Martini 9.00
Vodka, vanilla, milk & double cream
- ## Sharers
- Pimm's Cup 18.00
Pimm's, lemonade & fruit
- Fruit Twist 22.00
Midori melon liqueur, elderflower, grenadine, passion fruit & soda
- Captain's Shandy 22.00
Tiki rum, lager, lemonade & lime

Mocktails

- Airway Star 4.00
Watermelon, lemon, cucumber & soda
- Apple & Elderflower Fizz 4.50
Apple, elderflower & soda
- Virgin Mojito 3.50
Lime, sugar, soda & mint
- Italian Soda 2.95
Soda & syrup. Choose from:
Blood orange, peach, rose, raspberry, blackberry, strawberry, coconut

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.