

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

Smoked almonds and kalamata olives 4.50 Nu, SD
Calamari tempura, lime aioli 4.50 F, E, SD
Sweet chilli glazed pork chipolatas, sriracha mayo 4.50 GI, SD, S, Se

Starters

Smoked haddock and pea fish cake, poached egg, mornay sauce 8.25 F, GI, M, E
Terrine of duck and chestnuts, pickles, fig chutney, toasted sourdough 7.00 Mu, SD, GI, M
Roasted butternut squash and coconut milk soup, chilli and coriander pesto, spiced pumpkin seeds v 6.50 M, SD
Pork and Stornoway black pudding sausage roll, celeriac and apple remoulade, roast apple purée 6.95 GI, Mu, M, SD
Treacle cured salmon, cucumber relish, mustard seed crème fraîche, rye bread 8.50 F, SD, M, GI, Mu
Shitake mushroom bao bun, sweet pickled vegetables, hoi sin sauce 7.50 v GI, S, SD, Se

Mains

Steak & ale pie, confit carrot, pea purée, beef dripping mash, ale gravy 15.00 GI, M, SD, E
Dunwood Farm beef pattie, Comté cheese, red onion marmalade, Dijon mayonnaise, brioche bun, skinny fries, carrot and celeriac remoulade 14.00 M, E, SD, Mu
Battered cod, crushed minted peas, triple cooked chips, tartar sauce & lemon (add curry sauce 1.00 supp) 13.95 M, SD, E
Pumpkin and sage ravioli, roasted red peppers, sage butter, pumpkin seeds, vegan feta 13.50 v S, GI, SD
Chicken parmigiana, potato gnocchi, chorizo, tomato and basil sauce 15.00 GI, M, SD, E
Fried Filipino vegan meatballs, sesame buckwheat noodles, sugar snaps, spring onion, pineapple hot and sour sauce, roasted cashews 13.95 v Nu, S, SD, Se
Teriyaki, honey glazed salmon, sesame buck wheat noodles, sugar snaps, spring onion, pineapple hot and sour sauce, roasted cashews 15.95 F, SD, Nu, Se
Dunwood Farm 8oz rib eye steak, triple cooked chips, Portobello mushroom, griddled tomato, pickled shallot and watercress salad, beef dripping 26.00 (add green peppercorn sauce 2.50 supplement) M, SD, 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

Desserts

Sticky toffee pudding, brandy snap, crystalised ginger ice cream, toffee sauce 7.00 GI, M, E, Nu
Chocolate hazelnut praline tart, malted ice cream, hazelnut tuiles 7.95 Nu, E, M
Spiced apple crème brûlée, blackberry sorbet, lemon thyme sable biscuit 7.00 E, M
Salted caramel cheesecake, candied banana, peanut butter ice cream 7.50 S, P, Nu
Platter of cheeses, savoury biscuits, grapes, celery, damson jelly 7.25 for 2 cheeses | 8.95 for 3 cheeses Ce, M, GI, 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

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Sandwiches & Sharers

Hunter's chicken ~ roast chicken breast, smoked applewood Cheddar, smoked streaky bacon, BBQ sauce served on toasted ciabatta 8.95 Ce, Mu, GI, SD, M

Steak ~ rump steak, red onion marmalade, Dijon mayonnaise, Comté cheese, toasted ciabatta 10.00 GI, M, SD, Mu

Prawn ~ prawns, Marie Rose sauce, gem lettuce served on white or wholemeal sliced bread 9.00 GI, Ce, S, Cr

Ploughman's ~ mature Cheddar cheese, onion marmalade, gem lettuce, tomato, honey roast ham, served on sliced white or wholemeal bread served on white or wholemeal sliced bloomer bread 8.00 (without ham v 7.00) GI, M, SD

Beef tomato, hummus, sweet chilli jam and melting smoked vegan applewood cheese served on toasted ciabatta 7.50 S, GL, SD, Se

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

Spiced pulled chicken nacho chips, chilli jack cheese, refried beans, guacamole, sour cream and chives 14.00 for 2 people GI, M, SD

Camembert for 2 people ~ studded with rosemary and garlic and served with toasted sour dough and fig relish 14.00 GI, M, SD

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