

Welcome to
The Restaurant
at
The Moat House

We hope you have a wonderful
experience



SATURDAY GOURMET MENU

Five course dinner 45.00 per person
Including chef's snacks and amuse-bouche

A LA CARTE TO BEGIN

CAULIFLOWER

Cauliflower velouté smoked Applewood cheese beignet, cauliflower rice, chive oil
Gl, M, Mu

MACKEREL

Torched mackerel, crispy mussels, nduja sausage, salsa verde, pickled turnip
Ce, F, Mo, SD

PIGEON

Breast of pigeon, parsnip gnocchi, quince purée, juniper, kale crisp, shaved chestnut
Ce, Gl, M, Nu, SD

PARFAIT

Chicken liver parfait, spiced orange chutney, Plum Porter beer, pickled onions, toasted sourdough
Gl, E, M, SD

CELERIAC

Salt baked celeriac, celeriac and hazelnut purée, caper, apple, pickled girolles
Nu, S, SD

For all parties of 6 and above, 12.5% discretionary service charge will be added to your bill

A LA CARTE MAIN COURSE

RIB EYE

Dunwood Farm rib eye steak, truffle and parmesan butter, beef dripping chips, portobello mushroom, pickled shallot and watercress salad

GI, M, SD

PHEASANT

Breast of pheasant, confit leg ravioli, cep purée, savoy cabbage and pancetta, girolles, peppercorn and Marsala sauce

GI, Ce, M, SD

RISOTTO

Butternut squash risotto, pickled pear, sage, shaved chestnut

M, Ce, SD

COD

Roast cod, Swiss chard, brown butter, pomme purée, mussels, parsley oil

M, Ce, SD, F, Mo

PORK

Pork tenderloin, pork belly, burnt apple purée, pork fat mash, leeks, mustard & sage

M, S, Mu, Ce

A LA CARTE SIDES – 4.50

Winter greens, smoked bacon & chestnut M, Nu

Honey and thyme roasted carrots and parsnips M

Beef dripping mash M

Triple cooked chips

Rocket & parmesan salad, truffled vinaigrette M, SD

ALLERGEN Information: Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard
Gluten free options are available please ask a member of staff

A LA CARTE DESSERT

HONEY CAKE

Spiced honey cake, poached pear, Marsala wine, candied walnuts, parsnip ice cream
GI, Nu, SD, M, E

CHOCOLATE

Chocolate and blood orange torte, crème fraiche sorbet, blood orange gel, chocolate soil
GI, M, E

PARFAIT

Blackberry parfait, maple granola, apple, yoghurt sorbet
GI, M, E

BRÛLÉE

Vanilla custard brûlée, rhubarb jam, doughnut, rhubarb sorbet
GI, M, E

CHEESE

Cheese platter, savoury biscuits, plum jelly, celery and grapes
GI, M, C, Nu, SD

DESSERT COCKTAILS

Grasshopper 6.25

Taking its name from its green colour, the Grasshopper combines crème de menthe, crème de cacao, and double cream. Like mint choc-chip ice cream – for grown-ups!!

Espresso Martini 8.50

A shot of freshly ground coffee, shaken with vodka, Kahlua and a splash of vanilla syrup.

DESSERT WINES

Vat 5 Botrytis Semillon 2016, De Bortoli (Vegan Friendly) – 37.5cl 6.00 19.50

(AUSTRALIA – Riverina) Carefully produced by the masters of Australian dessert wine, this is a rich and intense wine packed full of honeyed peach and apricot fruits, nutty notes and a balancing slice of acidity.

Elysium Black Muscat 2016, Quady – 37.5cl 7.00 23.50

(USA – California) Made from black skinned Muscat, floral aromas and a red fruited and velvety mouthfeel makes this Elysium wonderful with blue cheeses and desserts containing fruits or chocolate.

Chateau Petit Vedrines 2015, Sauternes – 37.5cl 9.00 30.00

(FRANCE – Bordeaux) A lovely example of traditional Sauternes made with the Semillon grape with exquisitely subtle honeyed fruits, and a simply luscious mouthfeel. Something to enjoy with the lighter and fruity style of desserts.

Tokaji Aszu 5 Puttonyos 2009, Royal Tokaji – 25cl 8.00 26.00

(HUNGARY) Amber gold in colour, an exuberant nose of Seville oranges, marmalade, citrus, lime and honeyed fruit. These flavours are reflected in the gloriously long palate with a firm backbone of bright acidity.

PORT SELECTION

Cockburn's fine ruby 3.35 (50ml glass) 33.00 (bottle)

Gentle, easy drinking style

Taylor's 10yr Old Tawny 4.25 (50ml glass) 49.95 (bottle)

Aged in large wooden casks for 10 years, giving it the tawny colour as well as complex dried fruit flavours including prune, fig and walnut

Taylor's 'Late Bottled Vintage' 2007 3.65 (50ml glass) 45.00 (bottle)

On the nose, cassis and blackberry jam with hints of smoke and spice. Then sweet black fruits, spice and liquorice, with good concentration and soft texture

Warre's Vintage Port 1985 10.30 (50ml glass) 100.00 (bottle)

One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.