

Grill Night

£32.50 for 2 people

Sour dough loaf, whipped sun blushed tomato, garlic and basil butter GI, M, SD

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Cauliflower soup, sourdough croutons, Applewood Cheddar, chive oil 6.50 v  
Ce, GI, M

Duck chestnut & red wine terrine, spiced quince chutney, parsnip remoulade, toasted sourdough 7.00  
SD, Nu, GI, M, Mu

Panko crumbed Camembert, port, orange & cranberry chutney, pickled pear, candied walnut, endive salad 7.00  
GI, M, E, SD

Hot smoked salmon parfait, avocado and lemon jam, cucumber dill pickles, toasted ryebread 8.00  
F, Mu, GI, SD, M

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10oz rump steak, triple cooked chips, Portobello mushroom, grilled tomato
M

16oz T-bone steak, triple cooked chips, portobello mushroom, grilled tomato, truffle & parmesan butter
M

10oz D cut gammon, fried duck egg, pineapple ketchup, triple cooked chips
M, E, SD

Dunwood farm beef pattie, Cheddar, red onion marmalade, brioche bun, skinny fries
GI, M, SD, E

Breaded portobello mushroom, halloumi, caramelised onion marmalade served on a toasted brioche bun, skinny
fries
GI, M, SD, E

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*