

# Menu

Available - 12pm - 8pm (Monday to Saturday)

## Starters

- Charred asparagus, poached egg, prosciutto ham 6.50 M, E, SD  
Battered cod cake, crushed peas and mint, chip shop curry sauce 6.95 F, M, SD, E  
Broccoli velouté, vegan feta, toasted pine nuts, lemon and tarragon pesto 6.00 Ce, SD, Nu  
Terrine of honey glazed ham hock, piccalilli, parsley mayo, toasted sourdough 6.45 Mu, Ce, E, GI  
Porcini mushroom arancini, wild garlic aioli 6.00 v GI, Ce, S  
Twice fried chicken tenders, satay, cucumber kimchi 7.95 SD, P, S, Se

## Mains

- Dunwood Farm salt dry aged 8 oz sirloin steak, triple cooked chips, watercress and pickled shallot salad, Portobello mushroom and a peppercorn sauce 24.95 Sd, Ce, GI  
Pappardelle pasta, salmon, shaved asparagus, capers, lemon mascarpone, parsley gremolata 15.95 F, GI, M, E, SD  
Battered cod, crushed peas & mint, triple cooked chips, tartar sauce & lemon (add chip shop curry sauce 1.00 supp) 13.95 F, SD, E  
Smoked tofu, Udon noodles, Asian greens, satay sauce, cucumber kimchi, crushed peanut 12.95 v GI, SE, P, SD  
Cauliflower and spinach balti pie, Bombay potatoes, curried peas, curry sauce 14.50 v Mu, GI, SD, Ce  
Grilled lemon and tarragon marinated chicken breast, free range egg, asparagus, radish, gem lettuce and smoked bacon salad, garlic croutons 14.95 GI, M, SD, E  
Dunwood Farm 8oz beef burger, brioche bun, smoked streaky Applewood Cheddar, gem lettuce, tomato, red onion, chutney, burger sauce served with skinny fries and houseslaw 13.95 GI, E, SD, Ce

## 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

- Brioche and orange treacle tart, clotted cream 6.50 GI, E, M  
Sticky toffee and date pudding, almond milk and vanilla custard 6.50 GI, Nu  
"Tira Mi Choux" bun, espresso ice cream 6.50 GI, M, E, SD  
Rhubarb and vanilla trifle, ginger almond and oat crumble 6.50 M, E, SD  
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

Menus are subject to change dependent on ingredient availability

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*

# Menu

Available 12pm – 5.30 pm (Monday – Saturday)

## Sandwiches & Sharers

Rump steak, red onion chutney, blue cheese, Dijon mayo on ciabatta 9.95 SD, Mu, GI

Honey roast ham, mature Cheddar cheese, beef tomato, gem lettuce, chutney served on white or wholemeal sliced tin loaf 6.50 GI, SD, M

Mature Cheddar cheese, beef tomato, gem lettuce, chutney served on white or wholemeal sliced tin loaf 6.00 v GI, SD, M

Vegan mozzarella, roasted red peppers, beef tomato, pesto mayo served on ciabatta 6.50 v GL, S, Nu

Cold water prawns, Marie Rose sauce, gem lettuce served on wholemeal or white sliced tin loaf 6.95 F, GI, M, E, 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

Antipasto – selection of charcuterie, kalamata olives, smoked almonds, porcini mushroom arancini, wild garlic aioli, bocconcini and sundried tomatoes, ciabatta 16.95 for 2 people GI, SD, M, Nu

Seafood platter – mini cod cakes, smoked salmon, fried whitebait, mackerel pâté, cold water prawn and gem lettuce cups, Marie Rose sauce, tartar sauce, toasted sourdough 16.95 for 2 people F, GI, SD, M

v – Suitable for vegetarians and vegan

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