

# A LA CARTE

Selection of homemade breads, flavoured butter 4.00

## TO BEGIN

Salt baked celeriac, Beauval blue cheese custard, pickled pear, celeriac purée, roast hazelnuts, sherry vinegar caramel, celeriac crisps 9.00

Crab croquette, saffron aioli, buttered leeks, crab bisque 10.00

Ballotine of smoked ham hock and rabbit, girolles, parsnip remoulade, date ketchup 9.50

Roasted pumpkin velouté, ewes curd and pumpkin tortellini, browned butter, sage, chestnut 9.00

Cod poached in coconut milk, Thai green curry, Bok Choi, tempura mussels, pickled carrot 11.00

## MAIN COURSES

Beef rump cap, beef cheek stuffed onion, roast onion purée, beef dripping croquette, Cavolo Nero, green peppercorn sauce 28.00

Roast cod, smoked cheese rarebit, buttered leeks, Jerusalem artichoke, girolles, mussels, butter sauce 23.00

Venison loin, venison faggot, chestnut, salsify, spiced quince jam, red cabbage, sauce poivrade 27.00

Guinea fowl breast, truffle butter leg Kiev, creamed savoy cabbage and bacon, mushroom ketchup, celeriac fondant 23.00

Roasted cauliflower, truffled rarebit, pickled mushrooms, kale, fried Jerusalem artichoke, pearl barley 16.00

## GRILLS

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm set in the heart of the Staffordshire Moorlands. All steaks are cooked on our charcoal Konro Grill and served with triple cooked chips, Portobello mushroom, watercress, and pickled shallot salad

Bone on sirloin steak 34.00 | 8 oz ribeye steak 34.00 | Chateaubriand for 2 to share 36.00pp

Bearnaise butter or au poivre sauce 3.00

## PUB CLASSICS

Tempura cod, thick cut chips, crushed peas, tartare sauce, lemon, chip shop curry sauce 17.50

Dunwood Farm beef burger, smoked Applewood cheese, streaky bacon, lettuce, tomato, burger sauce, served on a brioche bun, house slaw & skinny fries 16.50

Slow braised beef brisket cottage pie with Cheddar mash, beef dripping gravy, roast carrot, winter greens 17.50

Pappardelle pasta, porcini mushroom & truffle sauce, cavolo nero pesto, garlic roasted Jerusalem artichoke 16.00

## SIDES

Truffled cauliflower cheese gratin 6.00

Beef dripping mash, crispy onions 5.00

Cavolo Nero kale and smoked bacon 5.00

Confit carrots, honey sage and pine nuts 5.00

Triple cooked chips 5.00

## GIFT TREE

A £1.23 voluntary donation will be added to your bill on behalf of GiftTree, an organisation that plant trees to offset the carbon impact of your meals and change the lives of people in the developing world.

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.

Please note, our dish descriptions are not a full ingredient list. For allergy information please scan the QR code:



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## DESSERTS

Iced yuzu parfait, candied black olives, yuzu curd, goat's milk sorbet, fennel meringue 8.00  
Chocolate "Cigar" chocolate Cremieux, peppermint, ice cream chocolate aero, chocolate soil  
chocolate tuile 8.50

Almond financier, poached pear, pear purée, Pedro Ximenez ice cream 8.00  
"Apple pie" - Granny Smith apple, crème diplomat, streusel, caramelised feuille de brick, cinnamon  
ice-cream 8.00

Selection of five cheese and biscuits, celery, grapes and fruit chutney 14.00  
Filter coffee and truffles 3.50

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## DESSERT COCKTAILS

Espresso Martini 10.00 - Double espresso, Smirnoff vodka, Tia Maria & vanilla

Boozy Brownie 9.00 - Dark cacao, Baileys, vanilla vodka & double cream

Russian Pumpkin 9.00 - Vodka, Tia Maria, double cream & pumpkin spice

## DESSERT WINES

**Vat 5 Botrytis Semillon 2016, De Bortoli (Vegan Friendly)** 5.00 (75ml) | 20.00 (37.5cl)  
(AUSTRALIA – Riverina) 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** 7.20 (75ml) | 27.50 (37.5cl)  
(USA – California) Made from black skinned Muscat, floral aromas and a red fruited and velvety  
mouthfeel makes this Elysium wonderful with blue cheeses and fruit-based desserts or chocolate.

**Chateau Petit Vedrines 2015, Sauternes** 8.10 (75ml) | 28.50 (37.5cl)  
(FRANCE – Bordeaux) A lovely example of traditional Sauternes with exquisitely subtle honeyed  
fruits, and a simply luscious mouthfeel. Something to enjoy with lighter and fruity desserts.

**Henry of Pelham Vidal Ice Wine** 32.00 (20cl)  
(CANADA) Harvesting the grapes at night with temperatures at -8°C ensures a very concentrated  
wine follows. Tropical aromas dominated by pineapple and mango. The palate is tart and piquant  
but very rich, complex and persistent. Perfect with fruit-based desserts and strong cheeses.

## PORT

**Cockburn's fine ruby** 4.20 (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** 4.50 (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)

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