

# Bar Menu

## Nibbles

- Roasted Padron peppers, romesco sauce, crushed smoked almonds 7.50 **v**  
Mini battered sausages, chip shop curry sauce 5.50  
Focaccia, nduja, goats' cheese and honey 6.50  
Salt and chilli calamari, miso and lime mayo 6.50  
Marseillais olives and pickles marinated in ras el hanout 6.50 **v**

## Starters

- Ham hock Scotch egg, English mustard mayonnaise, celeriac and apple slaw 8.50  
Smoked salmon parfait, cucumber and dill salad, toasted rye bread, gherkin ketchup 8.00  
Curried parsnip and red lentil soup, coconut and coriander yoghurt, bhaji onions 7.00 **v**  
Porcini mushroom arancini, blue cheese aioli, cavolo nero pesto 7.50  
Chilli cheese on toasted sour dough, tamarind and tomato ketchup, fried Burford Brown hens' egg 7.50

## Mains

- Pappardelle pasta, porcini mushroom & truffle sauce, cavolo nero pesto, smoked ham hock & garlic roasted chicken breast 18.00 (vegan option - garlic roasted Jerusalem artichoke 16.00 **v**)  
Pork faggots, nepes & tatties, crushed peas, caramelised shallot, Stowford Press cider, sage & mustard gravy 16.00  
Spiced sweet potato and kale pie, chana masala, roasted cauliflower purée, curry sauce 16.50 **v**  
Roast hake, romesco sauce, chorizo, basil gnocchi, braised fennel 23.00  
Dunwood Farm beef burger, smoked Applewood cheese, streaky bacon, lettuce, tomato, burger sauce, served on a brioche bun, house slaw & skinny fries 16.50  
Battered cod, thick cut chips, crushed peas, tartare sauce, lemon, chip shop curry sauce 17.50  
Slow braised beef brisket cottage pie with Cheddar mash, beef dripping gravy, roast carrot, winter greens 17.50

## Sides 4.50

Triple cooked chips / Skinny fries / Onion rings / Side salad / Garlic bread / Selection of seasonal vegetables

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



## Sandwiches (available 12-5pm)

- Served on ciabatta bread with house slaw and tortilla chips  
Chicken Parm - crispy chicken breast, pizzetta sauce, mozzarella, parmesan, basil pesto mayo, rocket 10.50  
Crispy Portobello, pizzette sauce, plant-based mozzarella & parmesan, basil pesto mayo, rocket 9.00 **v**  
Rump steak, caramelised onions, blue cheese aioli, watercress 14.00  
Crispy battered cod goujons, shredded lettuce, tartare sauce 9.50  
Tuna melt - tuna mayonnaise, spring onion, melted chilli cheese 9.00  
Sliced mature Cheddar, honey roast ham, gem lettuce, beef tomato, onion chutney 9.00  
**Upgrade your crisps to hand cut chips or fries 2.50**

## Moat House Grills

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm set in the heart of the picturesque Staffordshire Moorlands, on the edge of the Peak District.

Served with Portobello mushroom, grilled tomato, pickled shallot and watercress salad, thick cut chips

8oz ribeye steak 30.00

8oz sirloin steak 30.00

10oz rump steak 28.00

Pork T-Bone, sage, lemon and caper butter, fried Burford Brown hens' egg, thick cut chips, watercress, celeriac and apple slaw 18.00

### Add a sauce to your steak:

Peppercorn & brandy 3.50 | Blue cheese 3.50

## GiftTree

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. Choose your GiftTree now at [www.GiftTrees.com/the-lewis-partnership](http://www.GiftTrees.com/the-lewis-partnership)

**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.

# Bar Menu

## Desserts

Warm morello cherry tart, almond streusel crumble, cherry brandy custard 7.50

Espresso martini trifle, hazelnut brittle 7.50

Spiced carrot cake, butterscotch sauce, brandy snap, cream cheese ice cream (vegan option available) 7.50

Chocolate brownie, brûléed banana, peanut butter ice cream, salted caramel sauce 8.00 v

Selection of cheeses, pickled celery, quince membrillo, St Peter's yard crackers 11.00

## Hot Drinks

Espresso 3.00  
Americano 3.20  
Cappuccino 3.75  
Latte 3.75  
Flat white 3.50  
Macchiato 3.10  
Floater coffee 3.95  
Mocha 3.95  
Extra shot 0.75

*Decaffeinated coffee available on request*

Hot chocolate 3.75  
Tea Pigs tea 2.75

## Cocktails

### Campfire 10.25

Jack Daniel's, Lagavulin & marshmallow

### Bramble 9.75

Slingsby Blackberry gin, crème de mûre, sugar & lemon

### Espresso Martini 10.00

Double espresso, Smirnoff vodka, Tia Maria & vanilla

### Porn Star Martini 10.00

Vanilla vodka, passion fruit, vanilla & Prosecco

### White Lady 9.50

Gin, triple sec, lemon, sugar & egg white

### Negroni 8.00

(make it a spagliato by adding Prosecco for 2.50)  
Gin, Martini Rosso & Campari

### Honey honey 10.25

Jack Daniel's Honey, vanilla, elderflower, mint & lime

### Boozy Brownie 9.00

Dark cacao, Baileys, vanilla vodka & double cream

### Mojito 9.50

(add a flavour for 0.50, ask the team for available flavours)  
White rum, lime, sugar, mint & soda water

### Rhubarb, Amaretto Daisy 9.75

Slingsby Rhubarb gin, Amaretto, lime & grenadine

### Russian Pumpkin 9.00

Vodka, Tia Maria, double cream & pumpkin spice

### Long Lewis 9.50

LP 35 gin, Cointreau, rum, tequila, vodka, limoncello, soda & grenadine

## Low & No

### Italian Soda 4.25

Soda water & flavoured syrup. Ask the team for available flavours

### Pink Port & Tonic 6.00 (less than 2% ABV)

Pink port with Fever-Tree tonic water

### Popstar Martini 6.00

Passion fruit, vanilla, lime & lemonade

### Homemade Lemonade 3.00

Lemon, sugar & soda water

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](https://www.instagram.com/themoathouse) so we can share them.