

# Bar Menu

## Nibbles

Nocellara olives, smoked almonds **v** 6.50  
Breaded whitebait, smoked paprika aioli 6.00  
Broad bean, preserved lemon and pea hummus, spiced house tortilla chips **v** 5.00  
Hickory BBQ glazed pork chipolatas, baconnaise 6.00  
Chipotle fried chicken wings, sour cream, corn salsa 6.50

## Starters

Heirloom tomato salad, bocconcini, focaccia croutes, basil pesto (vegan option available) 10.00 | 15.00  
Torched mackerel, crushed avocado on toasted sourdough, tomato jam 9.00  
Fried goats' cheese crotin, beetroot ketchup, pickled mooli and apple salad 8.50  
Ham hock terrine, salad cream, ploughman's salad, country loaf 8.50  
Sweetcorn soup, toasted corn, spring onion and chilli salsa, soured cream, crushed tortillas **v** 7.50

## Sandwiches (available 12-5pm)

*Served on sliced white or wholemeal bloomer bread with house slaw and tortilla chips*

Roast chicken, smoked streaky and bacon, lettuce, tomato, crushed avocado mayonnaise 9.50  
Battered cod goujons, lettuce and tartar sauce 10.00  
Honey roast ham, mature sliced Cheddar, beef tomato, lettuce, green tomato chutney 9.50  
Smoked vegan Applewood sliced Cheddar, beef tomato, lettuce, green tomato chutney 8.50  
Chargrilled rump steak, stilton mayonnaise, caramelised onion and watercress served on toasted bloomer 14.50  
Tuna mayonnaise, red onion and chilli flakes, melted Cheddar served on toasted bloomer 8.50  
**Upgrade your crisps to hand cut chips or fries 2.50**

## 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:



**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.

## Mains

Battered cod fillet, crushed peas, triple cooked chips, tartar sauce and lemon 18.00  
Dunwood Farm beef burger, brioche bun, lettuce, beef tomato, smoked streaky bacon, mature Cheddar, burger sauce, pickles, skinny fries and house slaw 16.50  
Buttermilk fried chicken burger, brioche bun, lettuce, beef tomato, mature Cheddar, baconnaise, skinny fries and house slaw 16.00  
Lemon and herb marinated salmon, barrel aged feta, olives, gem and heritage tomato salad, orzo, cucumber and dill tzatziki, focaccia croutons 23.00  
Vegan koftas, plant-based feta, olives, gem lettuce, heritage tomatoes, orzo, cucumber and dill yoghurt, focaccia croutons **v** 16.00  
Tandoori lamb skewer, kachumber and mango salad, Bombay new potatoes, flat bread, makhani sauce, tamarind yoghurt 23.00  
Crab and king prawn linguini, chilli and lemon salsa verde, parmesan pangrattato 20.00  
Garlic roasted courgetti, broad bean and vine tomato linguini, chilli and lemon salsa verde, plant-based parmesan pangrattato **v** 16.00

## 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.

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

8oz ribeye steak 32.00

8oz sirloin steak 32.00

10oz rump steak 29.00

Flat iron steak, cooked medium rare, fried hens' egg, served with garlic and herb butter, seasoned fries, Kos lettuce, blue cheese aioli, crispy shallots 24.00

**Add a sauce to your steak 3.50**

Peppercorn & brandy | Blue cheese | Beef dripping gravy

## 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)

# Bar Menu

## Desserts

Strawberry arctic roll, macerated strawberries, aerated white chocolate, strawberry sorbet 7.50

Limoncello posset, raspberries, pistachio sable biscuit 7.50

Pineapple upside down cake, spiced rum caramel, coconut and lime ice cream v 7.50

Dark chocolate and Biscoff cheesecake, dulce de leche, stracciatella ice cream 8.00

Selection of cheeses, savoury biscuits, pickled cherry grapes and chutney 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

### Bramble 12.00

Slingsby Blackberry Gin, Crème de Mûre, sugar & lime

### Cherry Bakewell Collins 11.00

Amaretto, cherry brandy, lime & cranberry juice

### Eton Mess 10.50

Gin, cream, strawberry & Crème de Cacao white

### Gooseberry Blossom 11.50

Slingsby Gooseberry Gin, cloudy apple juice, lemon, elderflower & soda

### Limoncello Gimlet 10.00

Hendrick's Gin, limoncello, lemon & sugar

### Old Fashioned 12.00

Maker's Mark Bourbon, brown sugar & orange bitters

### Paloma Italiana 11.00

Tequila white, pink grapefruit, lime, sugar & orange bitters

### Rhubarb & Custard 12.00

Vanilla vodka, rhubarb gin, Advocaat, lemonade

### Rhubarb Amaretto Daisy 10.75

Slingsby Rhubarb gin, Amaretto, lime & grenadine

### Strawberry Fields 10.75

Fresh strawberries, vodka, lemon, honey & egg white

### Espresso Martini 11.00

Double espresso, Smirnoff vodka, Tia Maria & vanilla

### Lychee Martini 9.00

Smirnoff Vodka, triple sec & lychee

### Porn Star Martini 11.75

Vanilla vodka, passion fruit & Prosecco

### Aperol Spritz 11.50

Prosecco, Aperol & soda

### Rosé Hugo 11.50

St Germain, sweet rose & soda

### Chandon Garden Spritz 10.50

A combination of Chandon's sparkling wine with bitter liqueur made from natural orange peel

## Low & No

### Homemade Lemonade 3.30

Lemon, sugar & soda

### Pink Grapefruit Spritz 3.75

Pink grapefruit, lime, grenadine & soda

### Cucumber Gimlet 3.50

Cucumber, lime, sugar & soda

### Pink Port & Tonic 6.50

Pink port with Fever-Tree tonic water

### Popstar Martini 6.50

Passion fruit, vanilla, lime & lemonade

### Peach Iced Tea 3.00

Peach infused tea extract with iced water

### Espress-NO Martini 4.50

Double espresso, double cream & vanilla

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