

# Bar Menu

## Nibbles

- Gobi pakoras sweet mango and curry mayonnaise v 5.00  
Jalapeno and Cheddar loaf, caramelised onion butter 6.50  
Pork and black pudding chipolatas honey and mustard glaze, Bramley apple sauce 6.50  
Salt and pepper squid, chili spring onion sweet chili sauce 6.50  
Nocellara olives and smoked almonds v 6.50

## Starters

- Crispy goats' cheese, beetroots, smoked almonds, chilli honey 9.00  
Duck port and orange terrine toasted walnut bread, fig chutney 8.00  
Taiwanese fried chicken, green curry and coconut mayonnaise, cucumber sesame and ginger 8.00  
Spiced pumpkin soup, toasted pumpkin seeds, kale and sage pesto v 7.00  
Toasted sour dough, crab rarebit, pickled fennel and dill salad 8.00

## Mains

- Steak and ale suet pudding, beef dripping mash, roast carrot, buttered kale and cabbage, ale gravy 19.00  
Venison sausages, bubble and squeak hash brown, sticky red cabbage, port wine caramelised onion and redcurrant gravy 16.00  
Seabass, tempura king prawn, coconut jasmine rice, Asian greens, Thai green coconut sauce 23.00  
Tempura tofu, king oyster mushrooms, coconut jasmine rice, Asian greens, Thai green coconut sauce v 16.00  
Battered cod fillet, triple cooked chips, crushed peas, lemon, and tartar sauce 17.50  
Dunwood farm beef pattie, fried Brie, smoked bacon, tomato chutney, gem lettuce, skinny fries house slaw 16.50  
Butternut squash gnocchi, roasted squash, curly kale, Portobello mushroom plant-based parmesan and roasted garlic sauce v 16.00  
(Add pancetta wrapped chicken breast 6.00)

## 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

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## Sandwiches (available 12-5pm)

- Served on ciabatta bread with house slaw and tortilla chips  
Crispy Brie, smoked bacon and chicken, tomato chutney 10.50  
Honey roast ham, gem lettuce, sliced Cheddar, onion marmalade 9.00  
Battered cod goujons, tartar sauce, gem lettuce 9.50  
Philly cheese steak - rump steak, provolone cheese, caramelised onion and peppers 14.00  
Philly mushroom - roasted Portobello, smoked vegan cheese, caramelised onions, and peppers v 9.00  
Tuna melt – tuna, mayonnaise chili flakes, red onion, melted Cheddar cheese 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 triple cooked chips, roasted Portobello mushroom, watercress, and pickled shallot salad

8oz ribeye steak 30.00

8oz sirloin steak 28.00

10oz rump steak 26.00

D cut gammon steak triple cooked chips, crushed peas fried duck egg pineapple ketchup 18.00

**Add a sauce to your steak:**

Peppercorn 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)

# Bar Menu

## Desserts

Molten chocolate and hazelnut praline tart, salted caramel ice cream, hazelnut tuiles 8.00

Sticky toffee pudding and Bramley apple trifle, Bramley apple sorbet 7.50

Poached pear and ginger pudding, spiced rum caramel, candied walnut ice cream. 7.50  
(vegan option available)

Orange and cinnamon crème brûlée, blood orange sorbet, pistachio sable biscuit 7.50  
(vegan option available)

Selection of cheeses, savoury biscuits, celery grapes plum jelly 10.00

## 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

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