

Grill Night

£36.00 for 2 people including a bottle of house wine

Appetiser

Sour dough loaf, whipped sun blushed tomato, garlic and basil butter

Why not add a starter? (Additional charge applicable)

Ham hock terrine, mustard mayo, piccalilli, toasted onion loaf 7.95

Spiced sweet potato and coconut soup, harissa yoghurt, toasted almonds v 6.50

Asparagus, Portobello mushroom chips, mushroom and smoked garlic aioli v 7.50

Citrus cured sea trout, yoghurt, pickled cucumber, pumpernickel bread 8.50

Fried goats' cheese, pickled walnut ketchup, white radicchio, orange, truffled honey dressing 8.50

Mains

10 oz rump steak

8 oz rib eye steak (4.00 supplement)

16 oz T-bone steak (5.00 supplement)

All steaks are served with triple cooked chips, Portobello mushroom & tomato

Dunwood Farm beef burger, Cheddar, red onion marmalade, brioche bun, skinny fries

10 oz D cut gammon, fried duck egg, pineapple ketchup, triple cooked chips

Battered cod, crushed peas and mint, triple cooked chips, tartar sauce and lemon

Katsu curry, sesame tofu, miso glazed mushroom, fried Udon noodles, beansprouts and spring onions v

Sauces 3.25

Peppercorn and brandy

Blue cheese

Beef dripping gravy

Sides 4.50

Triple cooked chips / Skinny fries

Parmesan & truffle fries / Side salad

Sweet potato fries / Onion rings

Garlic bread

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

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

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.



Grill Night Wines

Our theme night dinners include a complimentary bottle of wine for your enjoyment, but you might also wish to upgrade from the selected list below

White Wines

D'Vine Inzolia, IGT Terre Siciliane (Italy) Included
Fresh with citrusy tones and a hint of peach on the finish

Allan Scott Estate 'Marlborough' Sauvignon Blanc (New Zealand) £8.50
Extremely popular, with refined gooseberry aromas and gently mouth-watering citrus fruits

Grey Gables, Chenin Blanc (South Africa) £8.50
Tropical fruit flavours, with guava and gooseberries. Fresh and fruity.

Rosé Wines

D'Vine Merlot Rosato (Italy) Included
A strawberry-fruited rosé with a fresh, just off-dry finish

Twisted House, Zinfandel Rose (California) £7.50
Sweet flavours of raspberries and redcurrants with a hint of peaches.

Red Wines

D'Vine Cabernet Sauvignon (Italy) Included
About 10% of Merlot is added to this soft, juicy-fruited Cabernet Sauvignon which adds to its depth

Bushranger, Shiraz (Australia) £7.50
Full bodied and smooth, with ripe black fruit flavours.

La Vaca Gorda, Malbec (Argentina) £10.50
Aromas of plums and blackberries with hints of sweet spice.