

Grill Night

£42.50 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)

Baked feta, sun blushed tomato sauce, chilli, crispy filo, crushed smoked almonds and honey 10.00 (vegan option available)

Potted hot smoked salmon, lemon and rye bread, cucumber and caper relish 8.50

Pea and courgette soup, orzo pasta, pine nuts, whipped plant based mediterranean cheese and fresh mint 7.50 v

Asparagus, poached Burford Brown hens' egg, prosciutto ham, grain mustard and honey dressing 9.50

Chicken and apricot terrine, katsu ketchup, coronation salad 8.50

Mains

10 oz rump steak

8 oz sirloin 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 Philly steak beef burger, fried onions, mushroom, green pepper, provolone cheese, Dijon mayonnaise, served on a brioche bun, skinny fries and house slaw

Flat iron steak cooked medium rare served with chimichurri butter, fried hen's egg, truffle and parmesan fries, Kos leaf salad, garlic aioli and crispy onions

Battered cod fillet, chip shop curry sauce, crushed peas, triple cooked chips, tartar sauce and lemon

Cavatelli pasta, asparagus, morels and peas, plant-based halloumi, wild garlic pesto v

Sauces 3.50

Peppercorn

Blue cheese

Beef dripping gravy

Sides 4.50

Triple cooked chips / Skinny fries

Side salad / Onion rings

Garlic bread

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

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

Sparkling

Moet & Chandon Brut Imperial £32.50

Generous and tasty, white fruit notes including pear, white peach, and apple

La Scarpetta Prosecco Spumante (Italy) £11.00

Crunchy Green Apples & Peach notes linger on the palate

Prosecco Rosato Spumante (Italy) £12.00

Sparkling rose filled full of raspberries and summer fruits, refreshing, stylish and elegant

White Wines

Castillo de Piedra, Viura (Spain) Included

A dry white with attractive floral aromas and a crisp 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.

San Antonio Pinot Grigio (Italy) £8.50

A light, crisp easy style with subtle melon & apple flavours.

Rosé Wines

Castillo de Piedra, Tempranillo Rose (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.

La Serenite Cuvee L'Ame Rose (France) £8.50

Full of Strawberry and Raspberry Aromas with a crisp, long finish.

Red Wines

Castillo de Piedra, Tempranillo (Spain) Included

Soft, easy-drinking red with lots of strawberry fruit and a silky smooth finish

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.

Azabache Rioja Crianza (Spain) £11.00

Deep Cassis fruit Characteristics enhanced by creamy aged barrel notes