

Grill Night

£39.95 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 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

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 beef burger, smoked Applewood cheese, streaky bacon, lettuce, tomato, burger sauce, served on a brioche bun, house slaw & skinny fries

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

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

Pappardelle pasta, porcini mushroom & truffle sauce, cavolo nero pesto, roasted Jerusalem artichoke v

Sauces 3.50

Peppercorn

Blue cheese

Beef dripping gravy

Sides 4.50

Triple cooked chips / Skinny fries

Side salad / 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. 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

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