

# 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)

Hot smoked salmon, crème fraiche and spring onion tartelette, watercress mayonnaise, pickled cucumber relish 8.00

Heritage tomato, crispy plant-based mozzarella, capers, chimichurri dressing v 7.50

Spiced roasted pepper, summer bean and tomato soup, guacamole, smashed tortilla chips, soured cream v 6.50

Crispy Burford brown egg, maple and mustard glazed gammon lardons, pineapple ketchup, peas, watercress salad 7.00

Chicken liver parfait, toasted sourdough, pickles, onion marmalade 7.50

## 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

Strozzapreti pasta, tomato and basil sauce, slow cooked aubergine, plant-based mozzarella, parmesan, chilli and basil pesto 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](http://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.