

# 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)

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

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 pattie, fried Brie, smoked bacon, tomato chutney, gem lettuce, skinny fries house slaw

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

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

Butternut squash gnocchi, roasted squash, curly kale, Portobello mushroom plant-based parmesan and roasted garlic sauce 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](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

## 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