

# 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)

Spiced carrot and coriander soup, bhaji onions, coconut and coriander yoghurt 7.50 v

Beetroot cured salmon, pickled fennel and orange salad, horseradish crème fraiche, spelt bread 10.00

Confit duck leg and chestnut terrine, parsnip remoulade, date ketchup, toasted sour dough 8.50

Thai chicken, jasmine rice arancini, pickled radish, Thai green aioli 7.50

Mushroom and smoked vegan Cheddar rarebit croquette, truffled aioli, buttered leeks 7.50  
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## 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 patty, toasted brioche bun, chorizo, chilli jam, beef tomato Manchego cheese, garlic salt and oregano French fries, house slaw

Flat iron steak, cooked medium rare, fried hens' egg, garlic salt and oregano fries, Chimichurri

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

Pumpkin gnocchi, chestnut mushroom, plant-based ricotta, roasted pumpkin, sage, kale 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](http://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