

SUMMER TASTING MENU

Friday 8th July 2022

£75 per person including arrival drink

Mixed drinks pairing additional £44 per person

Arrival drink

Chandon garden spritz

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Feuille de brick tart, pea mousse, fresh peas, mint verde, barrel aged feta

Moët & Chandon Impérial Brut

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Pressed BBQ short rib, fried brioche crumb, dill pickled cucumber, smoked cheese custard, gem, pickled shallot

or

Hasselback potato, fried brioche crumb, dill pickled cucumber, smoked cheese custard, gem, pickled shallot

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Heritage tomatoes, crab tortellini, sea herbs, chilled tomato consommé

or

Heritage tomatoes, avocado sorbet, basil, chilled tomato consommé

Sauvignon Spritz

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Peach sorbet, champagne espuma, frozen raspberry

Croft Pink Port

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Cannon of lamb, crispy lamb sweet breads, courgette flower stuffed with home-made ricotta, courgette and basil puree, borlotti beans, tapenade sauce

or

Courgette flowers stuffed with homemade ricotta, borlotti beans, courgette and mint puree, tapenade sauce

Mint gin old fashioned

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White chocolate and elderflower “Solero”, textures of strawberry

Porn star martini with Moët & Chandon Rosé Impérial

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.