

# VEGETARIAN & VEGAN

## TO BEGIN

New season asparagus, black garlic ketchup, pickled mushrooms, Portabello mushroom, chips 9.00

Jersey Royal potato and wild garlic velouté, vegan ricotta ravioli, wild garlic oil 9.00

## MAIN COURSES

Aubergine schnitzel, Romesco sauce, sprouting broccoli, plant-based feta, roasted hazelnut, chimichurri, marmite roasted Jersey Royals 16.50

Spring vegetable orzo risotto, morel mushrooms, pea salsa verde 16.50

## SIDES

New potatoes 5.00

Triple cooked chips 5.00

Maple glazed carrots, tarragon and peanuts 5.00

## GIFT TREE

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

## DESSERTS

Tonak bean crème brûlée, poached rhubarb, rhubarb doughnut, rhubarb sorbet 8.00

Dark chocolate feuilletine torte, raspberry sorbet, fresh raspberries raspberry gel, candied pistachio 9.00

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.

*Please note, our dish descriptions are not a full ingredient list.  
For allergy information please scan the QR code:*

