

VEGETARIAN & VEGAN

TO BEGIN

Salt baked celeriac, whipped plant-based feta, pickled pear, celeriac purée, roasted hazelnut, sherry vinegar caramel, celeriac crisps 9.00

Roasted pumpkin, velouté, pumpkin and sage tortellini, browned butter, toasted pumpkin seeds 9.00

MAIN COURSES

Roasted cauliflower, truffled rarebit, fried Jerusalem artichoke, pickled mushroom, pearl barley 16.00

Slow braised lentil, mushroom and potato hot pot, sticky red cabbage, roast carrot, cep gravy 16.00

SIDES

Truffled cauliflower cheese gratin 6.00

Confit carrots, honey sage and pine nuts 5.00

Triple cooked chips 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

Almond cake, Pedro Ximenez poached pear, pear purée, pear sorbet 8.00

Chocolate “cigar”, chocolate and avocado mousse, aerated chocolate, peppermint ice-cream chocolate tuile 8.50

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:*

