

Bar Menu

Available - 12pm – 2pm | 5:30pm – 8pm (Monday to Saturday) | 12pm – 8pm (Sunday)

Starters

Kerala fried chicken, chutney slaw, Indian BBQ sauce 6.00 **Ce, SD, Mu, M**
Minted lamb faggot, crushed 'neeps and tatties', caramelised onion & thyme gravy 5.95 **GI, Ce, SD**
Shitake mushroom, bao bun, sesame aioli, hoi sin, Thai cucumber & peanut salad 6.00 **v P, GI, SD, Se**
Smoked haddock, spring onion, spinach & potato rosti, poached hens' egg, mornay sauce 6.50 **F, Mu, M, E, Ce, SD**
Spiced sweet potato & coconut milk soup, toasted pumpkin seeds, coriander & chilli flat bread 5.95 **v GI, Ce**

Mains

Dunwood Farm beef burger, Swiss cheese, smoked streaky bacon, fried crispy onions, gem lettuce & BBQ sauce served on a pretzel bun, skinny fries & house slaw 13.95 **GI, SD, Ce, M, Mu, E**
Minced lamb & pea suet pudding, lamb fat & mint mash, confit carrot, pea purée, lamb gravy 14.95 **GI, Ce, SD, M**
Prawn & sesame wafer wrapped sea bass, coconut rice, green coconut curry sauce, bok choy 16.00 **Se, F, GI, E, Cr**
Free range Packington pork and black pepper sausages, caramelised shallot gravy, crushed swede, winter greens, creamed potatoes 14.00 **GI, M, Ce, SD**
Buffalo mozzarella, basil & sun blushed tomato chicken Kiev, Romanesco sauce, romaine lettuce, parmesan & garlic chips 14.95 **GI, Ce, Nu, SD**
Thai green tofu curry, sugar snap peas, baby corn, coconut rice, tempura banana blossom 12.95 **v GI, S, Ce**
Battered cod fillet, triple cooked chips, minted crushed peas, tartar sauce & lemon 13.50 **F, E, Ce, Mu**
Butternut squash & sage risotto, hazelnut pesto, crispy kale, girolle mushroom, vegan parmesan 12.95 **v GI, Ce, SD**
Dunwood Farm 8 oz rib eye steak, triple cooked chips, griddled tomato, mushrooms, battered onion rings served with a Diane sauce 24.00 **M, Mu, Ce, SD**

Sunday lunch (available Sunday 12-3pm)

Roast beef | roast pork | half and half - half roast beef & half roast pork 15.95 **GI M, SD, Ce**
All served with roast potatoes, gravy, seasonal vegetables & all the trimmings

Salads

Caesar salad – Kos lettuce, parmesan, croutons, anchovies, Caesar dressing 12.95 **GI, F, Mu, SD**
Add - honey & mustard marinated chicken, smoked pancetta, soft boiled hens' egg – 3.00 extra **F, E, Mu, GI, SD**

Invisible Chips 3.00

0% fat, 100% hospitality. All proceeds from Invisible Chips go to Hospitality Action, a charity who are helping those in the hospitality industry affected by Covid-19. For more information visit hospitalityaction.org.uk

Desserts

Hot baked chocolate & fudge pudding, roasted banana ice cream, honeycomb 6.00 **M, E (gf)**
Steamed pear, blackberry & crystallised ginger pudding, clotted cream 6.00 **E, M, SD (gf)**
Lemon curd cheesecake, blueberry & lime sorbet, blueberry meringues 6.00 **v GI, S**
Apricot & marmalade bread & butter pudding, almond milk & vanilla custard **v 6 .00 GI, Nu, SD**
Platter of cheeses, savoury biscuits, grapes, celery, damson jelly 7.25 for 2 cheeses | 8.95 for 3 cheeses **Ce, M, GI, Nu**

v – Suitable for vegetarians and vegan (gf) – gluten free

We love to see your posts & stories about your time at The Moat House on Instagram! Don't forget to tag us [@themoathouse](https://www.instagram.com/themoathouse) so we can share them.

If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients. Allergen information: Ce - Celery, Cr - Crustaceans, E - Eggs, F - Fish, GI - Gluten, L - Lupin Flour, M - Milk, Mo - Molluscs, Mu - Mustard, Nu - Nuts, P - Peanuts, S - Soy Se - Sesame, SD - Sulphur Dioxide

Bar Menu

Available 12pm – 5:30pm daily

Sandwiches & Sharers

Salmon fish finger, brioche sub roll, gem, cucumber, chutney, dill and lemon mayonnaise
6.95 GI, SD, E, F

Rump steak, crispy onions, Swiss cheese, roasted garlic mayo, toasted ciabatta 8.95 GI,
E, SD

Chilli cheese and spring onion toastie with tomato and chilli ketchup 6.00 GI, M, SD

Honey roasted ham, piccalilli, gem, tomato, served on wholemeal or white sliced tin loaf
6.50 GI, SD, Mu, M

BBQ pulled jack fruit, vegan Cheddar, crispy fried onions on toasted ciabatta 6.00 v GI, Mu, Ce,

All sandwiches are served with a handful of crisps and mixed salad
Upgrade your crisps to triple cooked chips or skinny fries 2.50

Ploughman's lunch (to share) – cave aged Cheddar, bacon and spring onion Scotch egg,
honey roast ham, hand raised pork pie, balsamic onions, green tomato chutney, buckwheat
sourdough 14.50 GI, SD, M, GI, Mu

v – Suitable for vegetarians and vegan

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