

## Starters

- Cured salmon, dill, pickled cucumber, crab, sea herbs, herb emulsion, rye wafer 8.00 GI, F, Cr, Ce, M  
Salt baked celeriac schnitzel, capers, girolles, truffled emulsion v 7.50 GI, Ce, SD  
Ham hock and rabbit terrine, pickles, mustard seeds, treacle and oat loaf 8.00 GI, Mu, Ce, SD  
Sweet potato chickpea and coconut velouté, cumin and chickpea falafel v 7.00 Ce, SD, M, GI  
Pigeon, pickled blackberries, textures of beetroot, roasted hazelnut, black pudding 8.00 Nu, M, SD, Ce, GI  
Ravioli of butternut squash, ricotta, spinach, butternut squash velouté, browned butter and sage, pecorino v  
7.50 E, GI, M, Nu, Ce

## Main Courses

- Dunwood Farm bone on sirloin steak, portobello mushroom, truffle and parmesan chips, pickle shallot and watercress salad 26.00 Mu, F, M, Ce, GI, SD  
Loin of Shropshire lamb, lamb shoulder, Romanesco, onion purée, turnip gratin, lamb fat crumb 23.00 Ce, SD, GI, M  
Creedy Farm free range chicken, confit thigh, barley, young leeks, girolles, truffled sauce 20.00 GI, Ce, M, SD  
Risotto of butternut squash, kale, mushroom, hazelnut and sage pesto 16.00 v CE, SD, Nu  
Cod Kiev, charred hispi cabbage, parsley purée, celeriac 23.00 F, GI, M, SD  
Curry roasted cauliflower, split pea dahl, maple and cumin carrots, pickled carrot, coriander sauce, puffed wild rice 16.00 v Ce, SD

## Sides 3.50

- Hispi cabbage, smoked pancetta lardons  
Triple cooked chips  
Sprouting broccoli, chilli and lemon butter  
New potatoes buttered, garden mint  
Iceberg, Caesar dressing, parmesan "wedge salad"  
Confit carrots, hazelnut tarragon crumb

## Invisible Chips 3.00

0% fat, 100% hospitality. All proceeds from Invisible Chips go to Hospitality Action, a charity who are doing all they can to support those in the hospitality industry who have been worst affected by Covid-19. For more information visit [hospitalityaction.org.uk](http://hospitalityaction.org.uk)

## Desserts

- Tia Maria and espresso baba, hazelnut caramel, espresso syrup, milk sorbet, coco nib 7.00 GI, M, Nu, E  
Chocolate cremeaux morello cherry, mascarpone ice cream 7.00 GI, M, E  
Duck egg vanilla custard mille-feuille, apple and blackberry sorbet 7.00 E, M, GI  
Sticky date pudding, caramelised pear, salted caramel, candied pecan cinnamon ice cream 7.00 v Nu, GI, Se  
Vanilla silken tofu crème brûlée, spiced orange, chocolate sorbet, orange tuile v 7.00 GI, M, E  
Platter of cheeses, savoury biscuits, grapes, celery, damson and sloe gin preserves  
3 cheeses 8.00 | 5 cheeses 10.00 Ce, GI, M, SD

v – Suitable for vegetarians V – suitable for vegans

We love to seeing your posts & stories about your time at The Moat House on Instagram! Don't forget to tag us @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