

# Sunday Menu

Available - 12pm 8.00 pm

2 courses 24.50 pp

3 courses 29.50 pp

## Starters

Broccoli velouté, vegan feta, toasted pine nuts, lemon and tarragon pesto Ce, SD, Nu

Terrine of honey glazed ham hock, piccalilli, parsley mayo, toasted sourdough Mu, Ce, SD, E, GI

Porcini mushroom arancini, wild garlic aioli v GI, S

Battered cod cake, crushed peas and mint, curry sauce F, M, SD, E

Charred asparagus, poached egg, prosciutto ham M, E, SD

## Mains

Roast topside of Dunwood Farm beef, roast potatoes, roast beef gravy, Yorkshire pudding GI, Ce, E, M, SD

Slow cooked stuffed belly pork, onion and sage stuffing, roast potatoes, roast pork gravy GI, M, Ce, SD

Pappardelle pasta, salmon, shaved asparagus, capers, lemon mascarpone, parsley gremolata F, GI, M, E, SD

Smoked tofu, Udon noodles, Asian greens, satay sauce, cucumber kimchi, crushed peanut v GI, Se, P, SD

Pithivier of roasted squash, Portobello mushroom, spinach, mushroom and tarragon sauce v GI, Ce, SD

*All served with cauliflower cheese, herb roasted potatoes, honey and rosemary roasted carrots, creamed potatoes and spring greens*

## Desserts

Brioche and orange treacle tart, clotted cream GI, E, M

Sticky toffee and date pudding, almond milk and vanilla custard GI, Nu

“Tira Mi Choux” bun, espresso ice cream GI, M, E, SD

Rhubarb and vanilla trifle, ginger almond and oat crumble M, E, SD

Cheese, savoury biscuits, grapes, celery, quince jelly M, SD, E, GI

## Hot roast sandwiches

Hot roast beef sandwich served with beef gravy, horseradish and herb roasted potatoes 7.50 GI, M, E, SD

Hot roast pork sandwich, sage and onion stuffing, apple sauce, roast pork gravy and herb roasted potatoes 7.00 GI, M, E, SD

v – Suitable for vegetarians and vegan

Menus are subject to change dependent on ingredient availability

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.

*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*