

The Orangery
Restaurant
at
The Moat House



TO BEGIN

SEA TROUT 9.50

Cured sea trout dill yoghurt, pickled cucumber, fennel seed and rye wafer

HENS' EGG 8.50

Crispy Burford Brown hens' egg, asparagus, mushroom and smoked garlic aioli

TERRINE 9.00

Terrine of chicken, smoked hock and spring onion, BBQ spring onions, pickled mustard seeds, tarragon emulsion

SOUP 8.00

Sweet potato and coconut soup, puffed rice, harissa yoghurt, smoked almond

CRAB 10.50

White crab meat, Jersey Royals, buttermilk, fennel, pickled radish, caviar and sea herbs

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



MAIN COURSES

CHICKEN 23.00

“Poussin” Chicken, asparagus, mushrooms, chicken leg Kyiv, chicken butter sauce

LAMB 22.00

Lamb rump & lamb shoulder shepherd’s pie, lamb fat cut carrot, spring greens, creamed potato, mint jelly

PLAICE 24.00

Plaice, cucumber tartare sauce, crab croquette, poached gem, sea herbs

GNOCCHI 16.00

Asparagus, potato and basil gnocchi, king oyster mushroom, smoked garlic and mushroom purée, hazelnut salsa verde

PORK 23.00

Char sui pork rump, pork cheek spring roll, miso and carrot purée, BBQ broccoli, pickled mooli

GRILLS

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm set in the heart of the picturesque Staffordshire Moorlands, on the edge of the Peak District.

All steaks are cooked on our charcoal Konro Grill and are served with triple cooked chips, Portobello mushroom, watercress, and pickled shallot salad

Bone on sirloin steak 30.00

8 oz ribeye steak 28.00

Chateaubriand for 2 to share 68.00 (includes choice of sauce)

Choose from bearnaise butter or au poivre sauce to compliment your steak (2.50 supplement)

PUB CLASSICS

COD 18.50

Tempura cod, crushed peas and mint, triple cooked chips, tartare sauce and lemon

BURGER 16.50

Dunwood Farm beef burger, topped with Swiss cheese, smoked streaky bacon, pickles and burger sauce, served in a glazed bun with skinny fries and coleslaw

PIE 19.00

Braised lamb shoulder pea and mint pie, confit carrot, spring greens, mint jelly, creamed potatoes, roast lamb gravy

CURRY 16.00

Katsu curry, sesame tofu, miso glazed mushroom, fried Udon noodles, beansprouts, and spring onions

SIDES

Purple sprouting broccoli, romesco sauce, smoked almonds 6.00

Jersey Royals, wild garlic butter 5.00

Spring greens and pancetta 5.00

Rocket, parmesan, truffled honey dressing 4.00

Triple cooked chips 4.00

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DESSERTS

DOUGHNUT 8.00

Set vanilla custard, pickled blueberries, cinnamon doughnut, blueberry jam, blueberry sorbet

PARFAIT 8.00

Lemon parfait, fennel meringue, candied olives, sheep's mild sorbet

CHOCOLATE 8.50

Chocolate sphere, chocolate crèmeaux, chocolate brownie, peanut butter ice cream, caramelised banana

CARROT CAKE 8.00

Carrot cake, candied walnuts, cream cheese ice cream, marmalade butterscotch

CHEESE

3 cheeses – 10.00 5 cheeses – 12.50

Selection of cheese and biscuits, celery, grapes and fruit chutney

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DESSERT COCKTAILS

Grasshopper 8.25

Taking its name from its green colour, the Grasshopper combines crème de menthe, crème de cacao, and double cream. Like mint choc-chip ice cream – for grown-ups!!

Espresso Martini 9.50

A shot of freshly ground coffee, shaken with vodka, Kahlua and a splash of vanilla syrup.

DESSERT WINES

Vat 5 Botrytis Semillon 2016, De Bortoli (Vegan Friendly) – 37.5cl 6.00 20.00

(AUSTRALIA – Riverina) Carefully produced by the masters of Australian dessert wine, this is a rich and intense wine packed full of honeyed peach and apricot fruits, nutty notes and a balancing slice of acidity.

Elysium Black Muscat 2016, Quady – 37.5cl 7.00 26.50

(USA – California) Made from black skinned Muscat, floral aromas and a red fruited and velvety mouthfeel makes this Elysium wonderful with blue cheeses and desserts containing fruits or chocolate.

Chateau Petit Vedrines 2015, Sauternes – 37.5cl 8.00 28.00

(FRANCE – Bordeaux) A lovely example of traditional Sauternes made with the Semillon grape with exquisitely subtle honeyed fruits, and a simply luscious mouthfeel. Something to enjoy with the lighter and fruity style of desserts.

PORT SELECTION

Cockburn's fine ruby 3.35 (50ml glass) 33.00 (bottle)

Gentle, easy drinking style

Taylor's 10yr Old Tawny 4.25 (50ml glass) 49.95 (bottle)

Aged in large wooden casks for 10 years, giving it the tawny colour as well as complex dried fruit flavours including prune, fig and walnut

Taylor's 'Late Bottled Vintage' 2007 3.65 (50ml glass) 45.00 (bottle)

On the nose, cassis and blackberry jam with hints of smoke and spice. Then sweet black fruits, spice and liquorice, with good concentration and soft texture

Warre's Vintage Port 1985 10.30 (50ml glass) 100.00 (bottle)

One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.