

The Orangery
Restaurant
at
The Moat House



TO BEGIN

LAMB SHOULDER 10.00

Crispy lamb shoulder, whipped barrel aged feta, runner beans, pickled turnip, salsa verde

MACKEREL 9.00

Torched mackerel, mackerel rilette, cucumber gazpacho, compressed apple, lovage oil, fennel wafer

HENS' EGG 8.00

Slow cooked Burford brown egg, pea velouté, girolles, peas, brioche croutons

RAVIOLI 9.50

Ravioli of crab, sweetcorn and miso purée, charred sweetcorn, pak choi, Thai crab and coconut bisque

TOMATO 8.50

Heritage tomato, avocado and Parmesan tart, parmesan ice cream, basil

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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

DUCK 25.00

Duck breast, peas and broad beans à la française, white onion purée, scorched lettuce, duck fat potato terrine

MONKFISH 24.00

Monkfish, orzo pasta, basil and courgette purée, cockles, green olive, chorizo butter sauce

PORK 23.00

BBQ pork tenderloin, pork belly, hasselback potato, fennel, apple and buttermilk slaw, charred spring onions

LAMB 28.00

Lamb cannon, merguez sausage, aubergine, chickpeas, pickled apricot, preserved lemon yoghurt

RISOTTO 16.00

Orzo risotto, peas, broad beans and mint, BBQ halloumi, pea shoots

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 34.00pp (includes choice of sauce)

Choose from bearnaise butter or au poivre sauce to compliment your steak (3.00 supplement)

PUB CLASSICS

COD 16.50

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

BURGER 16.00

8oz Dunwood Farm beef burger, sautéed peppers, mushrooms and onions, provolone cheese, garlic aioli, served on a toasted sourdough bun with skinny fries and slaw

TUNA SALAD 19.00

Tuna niçoise salad – seared tuna, soft boiled Burford Brown hens' egg, French beans and gem lettuce, new potatoes, anchovies

PASTA 16.00

Strozzapreti pasta, tomato and basil sauce, slow cooked aubergine, plant-based mozzarella, parmesan, chilli and basil pesto

SIDES

Heritage tomato salad, pickled shallots, chimichurri dressing 6.00

Iceberg wedge salad, garlic aioli, blue cheese, crispy onions 5.00

Triple cooked chips 5.00

Sugar snap peas, chilli & mint 4.00

New potatoes, lemon caper & parsley butter 4.00

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DESSERTS

ARCTIC ROLL 8.50

White chocolate and elderflower arctic roll, strawberry sorbet, textures of strawberry

PASSION FRUIT 8.00

Passion fruit Solero, mango, coconut sorbet

RUM BABA 8.50

Rum baba, raspberries, lime fromage frais sorbet

DOUGHNUT 8.00

Chocolate set custard, caramel doughnut, crystalised peanuts, banana ice cream

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.