

# Vegan & Vegetarian

## Starters

Heirloom tomato salad, crispy plant-based mozzarella, chimichurri dressing  
8.00

Cucumber gazpacho, compressed apple, lovage oil, fennel wafer, whipped  
vegan feta 8.00

Tart tatin of heritage beetroots, salsa verde, rocket, aged vinegar, crystalised  
hazelnuts 9.00

## Mains

Roast aubergine, ras el hanout, chickpeas, pickled apricot, preserved lemon  
yoghurt, dukkah 16.00

Orzo risotto, peas, broad beans and mint, plant-based halloumi, mint pesto,  
pea shoots 16.00

BBQ king oyster mushrooms, hasselback potatoes, charred spring onions,  
fennel and apple slaw, bois boudran sauce 18.00

## Desserts

Coconut and tofu crème brûlée, mango and lime salsa, mango sorbet, coconut  
tuiles 8.00

Chocolate torte, caramel doughnut, banana and lime ice cream 8.00

Macerated strawberries, strawberry sorbet, crystalised puff pastry, elderflower  
cream 8.00

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.

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

