

Restaurant at *The Moat House, Acton Trussell*

A LA CARTE TO BEGIN

SOUP 6.25

Jersey Royal and watercress soup, salt baked potatoes, soured cream, slow cooked hens' egg ▼

CHICKEN 8.25

Chicken croquettes, wild garlic, "Caesar salad"

QUAIL 8.95

Tandoori quail - quail egg "Indian Scotch egg", cardamom carrot, lentil dahl, coriander yoghurt

CRAB 9.00

Crab ravioli, crab bisque, Heritage tomatoes, parmesan crisp, basil oil

TERRINE 8.25

Rabbit, leek and ham hock terrine, cauliflower, caper and raisin verde, walnut and treacle bread

GOATS' CHEESE 7.25

Goats' cheese custard, local asparagus, morel mushrooms, hazelnut pesto ▼

SEA TROUT 9.00

Citrus cured sea trout, cockles, samphire, sea herbs, caramelised lemon purée

WWW.THELEWISPARTNERSHIP.CO.UK

Restaurant at *The Moat House, Acton Trussell*

A LA CARTE MAIN COURSE

PORK 18.95

Dingley Dell Farm pork T-bone, roast hispi cabbage, pork shoulder croquette, burnt onion ketchup, caper and mustard sauce

TERRINE 15.00

Jersey Royal potato and spring onion terrine, crispy hens' egg, asparagus, peas and mushroom ketchup **v**

MONKFISH 22.00

Monkfish wrapped in Oxspring English cured ham, potato purée, purple sprouting broccoli, morel mushrooms, red wine sauce

STEAK 28.00

Perry's of Eccleshall Porterhouse steak, béarnaise sauce, confit cherry vine tomatoes, mushroom, triple cooked chips

LAMB 25.00

Perry's of Eccleshall rump of lamb, lamb sweetbreads, new potato terrine, French style peas, salsa verde

PLAICE 20.00

Plaice meunière, Jersey Royal and crab salad, samphire, torched baby gem

CHICKEN 18.95

Corn fed chicken, leg presse, gnocchi, black garlic purée, local asparagus and peas

DUMPLINGS 15.00

Ricotta dumplings, courgette, confit tomatoes, peperonata, romesco sauce, rocket pesto **v**

BEEF 22.00

Beef rump cap, BBQ beef cheek, toasted corn salsa, soured cream, crispy potato, charred grelot onions

v -suitable for vegetarians

WWW.THELEWISPARTNERSHIP.CO.UK

Restaurant at *The Moat House, Acton Trussell*

A LA CARTE DESSERT

ICE LOLLY 8.25

Coconut and mango “ice lolly”, mango, coconut and lime sorbet

SHORTBREAD 8.25

Millionaires shortbread bar, salted caramel ice cream

RUM BABA 8.25

Rum baba, roasted pineapple, spiced rum syrup, stem ginger ice cream

VANILLA SLICE 8.50

Vanilla slice, caramelised puff pastry, Garigette strawberries, strawberry sorbet

RHUBARB 8.25

Burnt English cream, rhubarb, blood orange sorbet, short bread v

ICE CREAM 6.50

Selection of ice creams, Belgian waffle, chocolate sauce v

v -suitable for vegetarians

Why not try one of our dessert cocktails?

Chocolate Martini 6.00

Sweet, rich and decadent - a chocolate lovers dream! Vanilla vodka, crème de cacao, double cream, and chocolate syrup shaken together and served straight up in a Martini glass

Grasshopper 5.50

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 7.75

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

WWW.THELEWISPARTNERSHIP.CO.UK

Restaurant at The Moat House, Acton Trussell

A LA CARTE CHEESE SELECTION

Coulommiers

A soft ripened French cheese made from cows' milk

Double Barrel

A full strong mellow flavoured English cheese, with a smooth finish made from cows' milk

Ossau Iraty

This hard ewes' cheese is made in the foothills of the Pyrenees in south west France. The nutty, caramel flavour owes much to the sweet milk of the local sheep.

Oxford Isis

A soft creamy cheese, which is washed in local honey mead to give it a velvety consistency and floral flavours

Blanche

A creamy goats' cheese coated with an alabaster powerful punch, perfumed aroma of dark forest honey,

Perl Las

A Welsh blue cheese that is creamy with a gently salty taste and is golden in colour **v**

v -suitable for vegetarians

Bin No	Port Selection	50ml Glass	Bottle
800	Cockburn's fine ruby Gentle, easy drinking style	3.00	33.95
801	Taylor's 10yr Old Tawny 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	4.90	45.95
802	Taylor's 'Late Bottled Vintage' 2007 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	4.35	45.95
803	Warre's Vintage Port 1985 One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.	10.30	100.90

WWW.THELEWISPARTNERSHIP.CO.UK