

Restaurant at *The Moat House, Acton Trussell*

A LA CARTE TO BEGIN

TOMATO 7.50

Heritage tomatoes, burrata cheese, Romesco, olive, basil, Sardinian wafer bread v

LAMB 8.95

Lamb shoulder scrumpet, carrot and apple rémoulade, lovage verde, goats' curd

VICHYSOISE 6.25

Pink fir potatoes, baby leek, crispy hens' egg, summer truffle, chilled leek velouté v

SALMON 9.00

Gin cured salmon, beetroot, pink grapefruit, buttermilk and horseradish sorbet

CHICKEN 8.25

Chicken terrine, "Caesar salad", gem lettuce, anchovies, parmesan, sour dough croûtes, Caesar dressing

QUAIL 8.95

Breast, confit leg, chimichurri, toasted corn, aubergine, candied tomato and lime, fried quails' egg

MONKFISH 8.95

Monkfish cheek "scampi", crushed peas, sorrel, warm tartar sauce, puffed potato

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A LA CARTE MAIN COURSE

PORK 18.95

Pork fillet, potato and pancetta terrine, broad beans, girolles, black pudding, apricot, mustard

SEA TROUT 22.00

Sea trout, pink fir potatoes, capers, brown shrimp, pickled fennel, sorrel, buttermilk

LAMB 25.00

Spiced lamb rack, lamb kofta, aubergine purée, bulgar wheat, torched cucumber, coriander yogurt

POLLOCK 20.00

Roast pollock, Romesco, green olive tapenade, orzo risotto, crispy mussels

DUCK 20.00

Breast, foie gras, honey and orange glazed beets, pickled peach, candied walnut purée, maple

STEAK 29.00

Fillet steak, gem lettuce, café de Paris butter, confit tomato, truffle and parmesan chips

CHICKEN 18.95

Corn fed chicken, leg croquette, artichoke, bacon, peas, mushroom ketchup

CARROT 15.00

Heritage carrots, Moroccan spices, honey, feta, bulgar wheat, roasted almond and broad bean hummus, caramelised lemon yoghurt v

RISOTTO 15.00

Tempura courgette flower, ricotta and truffle, summer vegetable risotto, tomato v

v -suitable for vegetarians

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A LA CARTE DESSERT

PEACH MELBA 8.25

White peach, raspberries, almond milk ice cream, brown sugar meringues v

CHOCOLATE 8.25

Chocolate marquis, salted caramel mousse, milk sorbet, roasted macadamia nuts, aerated white chocolate, chocolate tuiles

RASPBERRIES 8.25

Savarin, raspberries, lime and crème fraiche ice cream, lime meringues, raspberry gel v

STRAWBERRIES 8.25

Strawberries, white chocolate creméux, pistachio sponge, strawberry tuiles, strawberry and elderflower sorbet v

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

CHEESE 9.50

Selection of cheese served with quince jelly

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

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A LA CARTE CHEESE SELECTION

CHEESE 9.50

A selection of cheeses served with quince jelly, savoury biscuits, celery and grapes

Mr Moydens' Wrekin Blue v

Raw milk obtained from Shropshire cows, produce a natural rind, mottled blue streak, Smokey blue piquancy, mineral like full flavour

Mr Moydens' Caer Caradoc

Caerphilly style cheese matured 2-3 months creating a creamy light and crumbly texture with a citrus taste, produced in Shropshire from raw cows' milk

Kidderton Ash Goats' Cheese v

A delicate creamy flavoured pasteurised goats' milk cheese sprinkled with ash, produced at Butler's Raven dairy Nantwich v

Rollright Soft Cows' Milk

Soft washed rind cheese produced in Oxfordshire, buttery and savoury flavour, made from pasteurised cows' milk v

Staffordshire Whitmore Sheeps' Cheese v

Full fat hard cheese made with unpasteurised organic ewes milk with a sweet yet rich flavour

Pont-L'Evêque

Made in Normandy, France. A gentle washed rind cheese with delicate vegetal notes that become stronger as it matures, made from ewes milk

v -suitable for vegetarians

Bin No	Port Selection	50ml Glass	Bottle
800	Cockburn's fine ruby Gentle, easy drinking style	3.35	33.00
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	4.25	45.00
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	3.65	45.00
803	Warre's Vintage Port 1985 One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.	10.30	100.00

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