

# Restaurant at The Moat House, Acton Trussell

## Starters

Chilled leek and potato velouté, baby leek, pink fir potatoes, chives, soured cream v  
English buffalo mozzarella, heritage tomatoes, Romesco, olives, Sardinian bread v  
Lamb shoulder scrumpet, goats' curd, carrot rémoulade, lovage verde  
Gin cured salmon, beetroot, horseradish, buttermilk

## Main Courses

Corn fed chicken, peas and bacon, artichoke, mushroom ketchup  
Gilthead bream, Romesco sauce, green olive tapenade, orzo risotto, crispy mussels  
Beef rump cap, torched gem, truffle and parmesan chips, café de Paris butter,  
confit tomatoes, grelot onion  
(3.50 supplement)  
Pork fillet, potato and bacon terrine, broad beans, mushrooms  
Heritage carrots, Moroccan spices, barrel aged feta, bulgar wheat, almond and broad bean hummus,  
burnt lemon yoghurt v

## Desserts

Compressed peach, raspberry gel, frozen raspberries, toasted almond milk ice cream, meringue v  
Crème brûlée tart, strawberries, strawberry and elderflower sorbet v  
Chocolate marquis, milk sorbet, chocolate tuiles, salted caramel  
Selection of ice creamed served on a warmed Belgian waffle v  
Platter of cheeses, savoury biscuits, grapes, celery, chutney  
(3.50 supplement)

## Side Orders - 3.25

New potatoes, garden mint butter - Triple cooked chips – French beans and shallots  
House salad – Honey and orange glazed Chantenay carrots

v – suitable for vegetarians

<b>LUNCH</b> Available 12.00pm – 2.00pm Monday to Saturday 2 courses 18.95   3 courses 21.95	<b>EARLY DINNER</b> Available 6.30pm – 7.00pm Monday to Friday 2 courses 21.95   3 courses 24.95	<b>DINNER</b> Available 7.15pm – 9.15pm Monday to Saturday 3 courses 30.00
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