

Restaurant at *The Moat House, Acton Trussell*

## GOURMET MENU

39.95 per person

### TO BEGIN

#### TERRINE

Terrine of ham hock and chicken, "Waldorf salad", treacle loaf

#### BEETROOT

Beetroot panna cotta, hazelnut, goats' cheese, pickled pear, burnt orange, fennel pollen v

#### ARTICHOKE

Velouté of Jerusalem artichoke, white beans, crispy quail egg, artichoke crisps, winter truffle v

#### MACKEREL

Lime cured mackerel, pickled cucumber, crab, satay

#### BLACK PUDDING

Laverstock black pudding, foie gras, soubise purée, compressed apple, pickled mustard seeds, crispy onion

#### PIGEON

Pigeon, spiced squash jam, spelt, chicory, blackberries, chestnut granola

#### HADDOCK

Severn and Wye smoked haddock, leek and potato cake, Black Bomber cheese rarebit, poached Legbar hens' yolk

*For all parties of 6 and above, 12.5% discretionary service charge will be added to your bill*

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## MAIN COURSE

### DUCK

Duck breast, foie gras, parsnip, pear, pickled walnuts, kale, maple and pink peppercorn

### COD

Roast cod, caramelised celeriac, Swiss chard, potted shrimp butter

### VENISON

Venison loin, venison faggot, girolles, salt-baked swede, Cavolo Nero, blackberry ketchup, huntsman sauce

### PLAICE

Plaice, crispy oyster, cucumber sauce, smoked herring roe, charred baby leeks, potato and tarragon dumplings

### STEAK

Fillet of beef, triple cooked chips, parmesan and truffle, watercress and pickled shallot, crispy Portobello mushroom (5.00 supplement)

### CAULIFLOWER

Truffled cauliflower, cepe, smoked cheese beignet, charred baby leek, mushroom ketchup v

### PORK

Pork fillet, cauliflower cheese purée, confit potato, compressed apple, pork shoulder scrumpet, savoy cabbage and bacon

### RISOTTO

Risotto of beetroot, onion cream, orange and caraway roasted beets, pickled beets, walnuts, barrel aged feta v

v -suitable for vegetarians

### *Side Orders - 3.25*

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

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## DESSERTS

### PANNA COTTA

Honey and fennel pollen panna cotta, spiced quince, orange and toasted brioche ice cream, malted pecans, honeycomb

### CHOCOLATE SPHERE

Chocolate sphere, roasted coco ganache, candied pear, smoked sea salt caramel, Tonka bean ice cream, roasted hazelnuts v

### APPLE

Apple, spiced walnut and oat crumble, blackberry sorbet, bay leaf custard v

### CARROT CAKE

Carrot cake, candied walnuts, carrot jam, carrot tuile, cream cheese parfait v

### CHOCOLATE CREMÉUX

Dulce chocolate creméux, coconut dacquoise, caramelised banana and lime ice cream, popcorn tuiles

### ICE CREAM

Selection of ice creams, Belgian waffle, chocolate sauce v

### CHEESE

(3.00 supplement)

Selection of cheese served with damson and sloe gin preserve

v -suitable for vegetarians

Why not try one of our dessert cocktails?

### 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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