

Welcome to  
The Restaurant

at

The Moat House

We hope you have a wonderful experience



## Starters

Jersey Royal and watercress soup, wild garlic, mascarpone, brioche croûtes

Ce, M, Gl

Chicken liver and bacon parfait, pickles, onion and treacle loaf

Gl, SD, M, Mu

Smoked haddock Scotch egg, yellow pea dahl, curry sauce

F, Ce, Mu, E, Gl, M

Asparagus, legbar hens' egg, mushroom ketchup, truffle pecorino v

E, SD, M

## Main Courses

Beef feather blade, spring greens, roast onion ketchup, truffle and parmesan croquette, bone marrow

gravy

Ce, SD, M, Gl, ,E

Corn fed chicken, black garlic purée, asparagus, mushroom gnocchi, morel sauce

SD, M, Gl, E, Ce

Hake, broccoli and pine nut purée, purple sprouting broccoli, brown shrimps, leek, potato and pancetta

terrine, watercress velouté

F, Cr, M, Ce

Rump of lamb, crispy lamb shoulder, Jersey Royals, pea and mint verde, asparagus 2.00 supplement

Ce, SD, M, E, Gl

Orzo risotto, sprouting broccoli, tuffed brie, chestnut mushrooms, toasted hazelnuts v

Gl, M, Nu, SD, Ce

## Desserts

Sticky date and walnut cake, banana jam, spiced rum caramel, ginger ice cream

Gl, E, M, Nu

Rhubarb cheesecake, green apple sorbet, rhubarb jelly

SD, ,Gl

Lemon meringue crème brûlée, poppy seed sable biscuit, mascarpone ice cream

E, M, Gl, Nu

Selection of ice creams, Belgian waffle, chocolate sauce

Gl, E, M

Platter of cheeses, savoury biscuits, grapes, celery, damson and sloe gin preserve

(3.50 supplement)

Ce, Gl, M, SD

### LUNCH

Available 12.00pm – 2.00pm  
Monday to Saturday  
2 courses 18.95 | 3 courses 22.95

### DINNER

Available 6.30pm – 9.00pm  
Monday to Friday  
2 courses 22.95 | 3 courses 27.95

**ALLERGEN Information:** Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish,  
P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame,  
SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard  
v – Suitable for vegetarians and vegans

## TASTING MENU

65.00 per person  
95.00 per person with paired wines

### PORK

Ce, Mu, Gl, M, SD, E

Crispy BBQ pork cheek terrine,  
roast onion and maple gel, crispy  
potato skins, charred spring onion,  
soured cream and chive

*Pinot Noir, Jean Balmont*

### SEA TROUT

F, Cr, SD, Gl, E

Citrus cured sea trout, crab,  
cucumber, pickled radish, anchovy  
and seaweed mayonnaise

*Painted Wolf "The Den" Chenin Blanc*

### ASPARAGUS

E, Gl, M, SD, Nu

Asparagus, slow cooked hens' egg,  
brioche croûtes, morel ketchup,  
truffle pecorino, toasted hazelnut

*San Antonio Pinot Grigio*

### SORBET

#### LAMB

SD, Ce, F, M

Lamb cannon, pressed lamb belly,  
goats' curd, tapenade, spring  
cabbage, Jersey Royals, tomato and  
anchovy sauce

*Appassimento di Puglia*

### CHOCOLATE

Nu, M, E, Gl

Chocolate crèmeux, praline parfait,  
milk sorbet, aerated chocolate milk  
cup, salted macadamia nuts

*Rubis Red Velvet*

## VEGETARIAN TASTING MENU

55.00 per person  
85.00 per person with paired wines

### FETA

N, SD, Gl

Torched gem, hazelnut romanesco, black  
pesto, fried vegan feta

*Painted Wolf 'The Den', Chenin Blanc*

### MUSHROOM

SD, S, Gl, Mu, P

King oyster mushroom "scallops",  
carrot and ginger purée, charred  
spring onion, tofu, Asian broth

*'Jean' Gamay, Maison Jean Loran*

### ASPARAGUS

E, Gl, SD, M

Asparagus, slow cooked hens' egg,  
morel ketchup, truffle pecorino

*San Antonio Pinot Grigio*

### SORBET

### CAULIFLOWER

Mu, Gl

Curried cauliflower, yellow split  
pea dahl, onion bhaji, cumin and  
maple roasted carrots, green  
chutney, curry water

*Sal de Fiesta Moscatel*

### PARFAIT

M, E

Ice cream parfait, fennel pollen  
meringues, lemon curd, sheeps'  
yogurt sorbet, candied olives

*De Bortoli Vat 5 Botrytis Semillion*

# A LA CARTE TO BEGIN

## WATERCRESS VELOUTÈ 8.25

Jersey Royal potato and watercress velouté, wild garlic and lemon pesto, Black Bomber cheese rarebit toastie

Ce, Gl, M, Mu, SD, E, Nu

## SMOKED HADDOCK 7.25

Smoked haddock Scotch egg, yellow pea dahl, curry sauce

F, M, Ce, Mu, E, Gl

## PORK 6.25

Crispy BBQ pork cheek terrine, roast onion and maple gel, crispy potato skins, charred spring onions, soured cream and chive

Ce, Mu, Gl, , SD, E

## ASPARAGUS 8.50

Asparagus, slow cooked egg, brioche croûtes, morel ketchup, truffle pecorino, toasted hazlenuts

E, Gl, M, SD, Nu

## PARFAIT 8.50

Chicken liver and bacon parfait, caper and raisin relish, pickled shallot, onion and treacle bread, marmite butter

SD, M, Mu, Gl

## QUAIL 8.50

Quail, celery, apple, pickled walnut purée, blue cheese gnocchi

Ce, E, M Gl, SD

## SEA TROUT 8.25

Citrus cured sea trout, crab and potato salad, cucumber, pickled radish, anchovy and seaweed mayonnaise

F, Cr, SD, Gl, E

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

# A LA CARTE MAIN COURSE

## PORK 23.00

Char sui pork tenderloin, pork belly, bok choy, charred spring onion, peanut, pickled shimeji mushroom, oriental sauce, carrot and miso  
P, S, SD, Se, Mu

## STEAK 29.00

Fillet steak, truffle and parmesan chips, Cafè de Paris butter, crispy Portobello mushroom, watercress, pickled shallot, Per Las blue cheese  
Ce, Gl, F, Mo, Mu, SD, M

## CHICKEN 20.00

Creedy Carver chicken, chicken leg pastilla, wild garlic mushroom gnocchi, asparagus, black garlic purée, morel sauce  
Ce, Gl, E, SD, M

## MONKFISH 23.00

Monkfish, broccoli and pine nut purée, leek, brown shrimps, potato and pancetta terrine, watercress velouté  
F, Nu, Cr, Ce, M

## LAMB 24.00

Lamb cannon, pressed lamb belly, goats' curd, tapenade, spring greens, Jersey Royals, tomato and anchovy sauce  
SD, F, Ce, M

## COD 23.00

Roast cod, wild prawns, hispi cabbage, parsley root, samphire, shellfish bisque  
F, SD, M, Ce, Cr

## Side Orders - 3.50

Hispi cabbage, smoked pancetta lardons - Triple cooked chips – Sprouting broccoli, chilli and lemon butter – Jersey Royals, butter, garden mint – Iceberg, Caesar dressing, parmesan “wedge salad” – Confit carrots, hazelnut tarragon crumb

**ALLERGEN Information:** Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish,  
P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame,  
SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard

# A LA CARTE DESSERT

## PARFAIT 8.25

Iced lemon parfait, fennel pollen meringues, lemon curd, sheeps' yogurt sorbet, candied olives  
M, E

## DATE AND WALNUT 8.25

Date and walnut cake, banana crystalised ginger ice cream, spiced rum caramel  
Gl, E, M, Nu

## PRALINE 8.25

Praline parfait, chocolate crèmeux, aerated chocolate, milk sorbet, salted macadamia nuts,  
milk crisp  
Nu M, E, Gl

## CHEESECAKE 8.25

Rhubarb cheesecake, almond strudel, rhubarb jelly, green apple sorbet  
Nu, M, Gl

## TREACLE 8.25

Brioche treacle tart, blood orange, crème fraîche and rosemary ice cream  
Gl, M, E

## ICE CREAM 6.50

Selection of ice creams, Belgian waffle, chocolate sauce  
V, Gl, E, M

## CHEESE 9.50

Selection of cheese served with damson and sloe gin preserve, celery, grapes, savoury  
biscuit  
Ce, Gl, M, SD

*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

# A LA CARTE CHEESE SELECTION

## CHEESE 9.50

### TUNWORTH **vegetarian/pasteurised**

Camembert style cheese made in Hampshire. Soft mould ripened cheese with its thick wrinkled rind and sweet flavour.

### GOLDEN CROSS **Vegetarian/Unpasteurised**

Made from goats' milk, this zingy, velvety cheese has been made in Sussex since 1984.

### LORD OF HUNDREDS **Vegetarian/Unpasteurised**

This modern, hard ewes' cheese is made using Friesland ewes' milk and has a nutty flavour with caramel notes

### LINCOLNSHIRE POACHER **Unpasteurised**

This cows' milk cheese is a cross between Cheddar and Gruyere. It has a smooth texture and flavours from caramel to beefy

### BEAUVALE **Pasteurised**

A soft cheese, crossed between Stilton and Gorgonzola, has a gooey texture and mellow flavour which is sweet and spicy with a touch of earthiness

### OGLESHIELD **Vegetarian/Pasteurised**

This brine washed cheese is made from Jersey cows' milk and has a creamy taste and firm texture

Bin No	Port Selection	50ml Glass	Bottle
800	<b>Cockburn's fine ruby</b> Gentle, easy drinking style	3.35	33.00
801	<b>Taylor's 10yr Old Tawny</b> 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	49.95
802	<b>Taylor's 'Late Bottled Vintage' 2007</b> 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	<b>Warre's Vintage Port 1985</b> One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.	10.30	100.00