

THE  
*Moat House*  
ACTON TRUSSELL

# LOUNGE BAR MENU

AVAILABLE Monday to Friday 12.00 - 14.00 & 17.30 - 21.30 | Saturday 12.00 - 21.30 | Sunday 12.00-21.00

## NIBBLES

Olives <b>Nu, SD</b> 4.50 Petit lucques olives & roasted smoked almonds	Chorizo <b>M</b> 4.50 Mini chorizos, roast tomato & pepper hummus	Nachos <b>GI, M</b> 4.00 Homemade seasoned tortilla chips, smashed avocado & soured cream
Salt & pepper squid <b>GI, F, SD</b> 4.50 Salt & pepper squid, spiced tomato & chilli jam	Garlic Manoucher bread <b>GI, M</b> 4.95 stuffed with mozzarella and sun blushed tomatoes	Mix it up 10.00/15.00 Create your own sharing platter by selecting 3 or 5 nibbles

## STARTERS

Pork rillettes <b>GI, SD, M</b> 6.50 Cornish pork rillettes, toasted onion loaf, apple & cider chutney, cornichons	Gin cured salmon 7.00 <b>F, M, GI, SD</b> Gin cured salmon, rye bread, cucumber relish, dill crème fraîche
Arancini <b>GI, M, SD, Ce, E</b> 6.00 Mac & cheese arancini, spiced tomato & chilli jam	Scotch egg <b>GI, SD, E, M</b> 6.95 Chorizo Scotch egg, garlic aioli, roasted pepper marmalade
Fishcake <b>F, M, SD, E</b> 7.50 Battered haddock and mushy pea fish cake, pea & mint purée, fresh lemon & tartar sauce	Asparagus <b>Nu, M v</b> 6.00 Asparagus, truffled mayonnaise, toasted hazelnuts, parmesan cheese

## SALADS

Sesame chicken <b>SD, Se, GI</b> 13.95 Chilli and sesame chicken, Chinese cabbage, spring onions, sugar snaps, soba noodles, sweet pickled cucumber, sweet chilli dressing
Superfood <b>v</b> 12.00 Vegan harissa marinated halloumi, quinoa, chickpeas, spinach, asparagus, roasted pumpkin seeds, sumac dressing
Salmon Caesar (without salmon 10.95) <b>F, Mu, M, E, Ce</b> 12.95 Honey and mustard glazed salmon, Kos, anchovies, croutons, parmesan, soft boiled egg, Caesar dressing

## MAINS

Cod <b>F, E, SD</b> 13.50 Battered cod fillet, minted mushy peas chips, fresh lemon & tartar sauce	Rump of Lamb 17.50 <b>M, E, GI, SD, C</b> Rump of lamb, lamb shoulder crouquette, pea & mint verde, asparagus, whipped potatoes, lamb gravy
Steak Pie <b>SD, M, Ce</b> 13.95 Steak & ale suet pastry pie, mushy peas, dripping mash, ale gravy	Pork schnitzel 15.95 <b>M, E, GI, SD, C</b> Lemon & thyme crumbed pork schnitzel, warm potato salad, fried duck egg, sprouting broccoli, caper & parsley sauce
Carbonara <b>GI, M, E</b> 13.00 Smoked ham hock and pea pappardelle pasta carbonara, pecorino cheese, fresh basil	Chicken <b>SD, M, Ce, Mu</b> 15.00 Indian grilled butter chicken thighs, mango, cucumber, coriander salad, masala fries, minted yoghurt
Seabass <b>Cr, E, Se, S, GI</b> 16.95 Seabass, charcoal coated king prawns, Udon noodles, spring onions, baby corn, sugar snaps, yakiniku sauce	Jackfruit tacos <b>GI, Ce v</b> 13.00 Jack fruit "con carne" tacos, Mexican rice, smashed avocado, coriander & lime yoghurt, house slaw
Mushroom Pie <b>Ce, SD v</b> 13.50 Chestnut mushroom, spinach & tomato pie, lyonnaise potatoes, spring greens, chasseur sauce	

## GRILLS

Sirloin <b>M</b> 19.95 8oz Sirloin steak, button mushrooms, griddled tomato & thrice cooked chips
Bavette (best served medium rare) <b>M, SD</b> 16.50 Bavette steak, garlic butter, truffle & parmesan fries, rocket salad
Beef burger <b>M, GI, SD, E, Ce, F</b> 13.95 8oz beef pattie, smoked Cheddar, lettuce, tomato, red onions & burger sauce served in a brioche bun with skinny fries & house slaw Add peppercorn <b>Sd, M, Ce</b> or blue cheese sauce <b>Sd, M, Ce</b> 2.25 red onion marmalade and stilton <b>SD, M</b> 2.50 Add onion rings 2.50 Add a fried egg 1.25 Add streaky bacon 1.25

\*The way we cook our steaks: **Blue** – Extremely red, cold centre | **Rare** – Very red, cool centre | **Med Rare** – Red, warm centre | **Medium** - Pink, hot centre | **Med Well** - Dull pink, hot centre | **Well Done** – Light brown, hot centre

## SIDES - 3.50

Thrice cooked chips	Mixed vegetables	Skinny fries
Buttered new potatoes	Garden salad	Ale battered onion rings

## DESSERTS

Chocolate fondant <b>M, E, GI</b> 6.50 Molten chocolate tart, espresso caramel, coffee mocha ice cream	Ice cream <b>GI, E, M</b> 4.50 Trio of ice cream served on a warm Belgian waffle with chocolate sauce	Cheese <b>GI, Ce, SD, M</b> 4.00/7.50 Platter of biscuits, celery, grapes & a choice of two or five cheese.
Cheesecake <b>GI, M, P, E</b> 6.50 Baked banana cheesecake, banana jam, chocolate sauce, peanut butter ice cream	Choose from: <i>Vanilla   Chocolate   Strawberry Honeycomb   Banoffee   Mint Chocolate</i>	<b>Tunworth v</b> Camembert style cheese made in Hampshire. Soft mould ripened cheese with a sweet flavour
Rhubarb <b>E, GI, M</b> 6.50 Rhubarb and cherry crumble tart, vanilla custard	<b>Why not try one of our dessert cocktails?</b>	<b>Golden Cross v</b> Made from goats' milk, this zingy, velvety cheese has been made in Sussex since 1984
Crème brûlée <b>M, E, GI, Nu</b> 6.95 Lemon meringue crème brûlée, pistachio and poppy seed shortbread, mascarpone and vanilla ice cream	Grasshopper 5.50 This green cocktail combines crème de menthe, crème de cacao & double cream.	<b>Lincolnshire Poacher</b> This smooth cows' milk cheese is a cross between Cheddar & Gruyère & has flavours from caramel to beefy
	Espresso Martini 7.75 A shot of freshly ground coffee, shaken with vodka, Kahlua & vanilla syrup	<b>Beauvale</b> A cross between Stilton & Gorgonzola, has a gooey texture & mellow flavour, which is sweet & spicy with a touch of earthiness
		<b>Oglesfield v</b> This brine washed cheese is made from Jersey cow's milk & has a creamy taste & firm texture

## HOT DRINKS

Pot of tea 2.50
Speciality teas 2.75
Espresso 2.25/2.95
Americano 2.75/3.25
Cappuccino 2.75/3.25
Flat white 2.75/3.25
Café latte 3.00
Mocha 3.30
Hot chocolate 3.00
Floater coffee 3.95
Extra shot 0.70
Dairy free milk available

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu-Mustard  
v = suitable for vegetarians and vegans. If you have a food allergy - please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients

# SANDWICHES & SHARING BOARDS

Available 12.00 – 17.30

## SANDWICHES

Served with a handful of salad & crisps

Chilli chicken, sweet chilli sauce, Monterey Jack cheese, smashed avocado, gem lettuce & mayonnaise, served on a tortilla wrap 7.95 M,GI,E

Beer battered cod, tartar sauce, gem lettuce served on white or brown sliced tin loaf 7.50 F,GI,SD,E,M

Triple decker toasted sandwich of roast chicken, bacon, smoked Cheddar, lettuce & tomato, mayonnaise, served on white or brown bloomer 7.95 GI,E,M

Rump steak, red onion relish, watercress, blue cheese mayo served on ciabatta 9.75 SD,GI,M

Ploughmans' - Red Leicester cheese, carrot & apricot chutney, tomato, lettuce, served on white or brown bloomer 7.00 with ham 7.50 M,SD,GI

MLT - Mushroom, lettuce & tomato, vegan mayo, smashed avocado, served on ciabatta 6.50 GI v

Cold water prawns & crayfish tails, seafood mayo, lettuce & cucumber served on white or brown bloomer 7.50 E,GI,Cr,M

**Add a bowl of fresh homemade soup 1.75 Upgrade to hand cut chips or skinny fries 1.50**

## SHARING BOARDS

**Camembert 8.50**

Camembert studded with rosemary, drizzled with truffled honey & candied walnuts, served with toasted sour dough & Bramley apple chutney M,GI,Nu,SD

**Seafood Platter 18.00**

Beer battered cod goujons, smoked salmon, salt & pepper squid, mini haddock & mushy pea fish cake, peppered mackerel served with wholemeal sour dough, tartar sauce, tomato & sweet chilli dipping sauce F,GI,SD

## GRAZING BOARDS

All served with warm bread

Choose any 3 for 12.95

Petit lucques olives & roasted smoked almonds

Salt & pepper squid, spiced tomato & chilli jam

Chorizo mini chorizos, roast tomato and pepper hummus

Mini haddock & mushy pea fishcakes, garlic aioli

Baked baguette stuffed with garlic butter and baby mozzarella

Battered cod goujons, tartar sauce

Homemade seasoned tortilla chips, smashed avocado and soured cream

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