

Welcome to
The Restaurant
at
The Moat House

Gourmet Menu

We hope you have a wonderful experience



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 hazlenut

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, 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

SATURDAY GOURMET MENU

Five course dinner 39.95 per person
Including chef's snacks and amuse-bouche

TO BEGIN

WATERCRESS VELOUTÈ

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

Smoked haddock Scotch egg, yellow pea dahl, curry sauce
F, M, Ce, Mu, E, Gl

PORK

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

Asparagus, slow cooked egg, brioche croûtes, morel ketchup, truffle pecorino, toasted hazlenuts
E, Gl, M, SD, Nu

PARFAIT

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

QUAIL

Quail, celery, apple, pickled walnut purée, blue cheese gnocchi
Ce, E, M Gl, SD

SEA TROUT

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

MAIN COURSE

PORK

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 (4.00 supplement)

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

Creedy Carver chicken, chicken leg pastilla, wild garlic mushroom gnocchi, asparagus, black garlic purée, morel sauce

Ce, Gl, E, SD, M

MONKFISH

Monkfish, broccoli and pine nut purée, leek, brown shrimps, potato and pancetta terrine, watercress velouté

F, Nu, Cr, Ce, M

LAMB

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

SD, F, Ce, M

COD

Roast cod, wild prawn, 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

DESSERT

PARFAIT

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

DATE AND WALNUT

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

PRALINE

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

CHEESECAKE

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

TREACLE

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

ICE CREAM

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

CHEESE

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

CHEESE SELECTION

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	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	49.95
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