

Welcome to  
The Restaurant  
at  
The Moat House

We hope you have a wonderful  
experience



# Starters

Heritage tomatoes, tomato gazpacho, olive, basil, crystal bread  
M, Gl, SD

Whipped chicken liver parfait, pistachio, apricot chutney, toasted brioche  
SD, M, E, Mu

Asian cured salmon, lime and wasabi crème fraiche, pickled radish, squid ink cracker  
F, M, Cr, SD, S

Goats' curd, textures of beetroot, oat and walnut biscuit, apple and lovage sorbet v  
Ce M, SD, Nu, Gl

# Main Courses

Flat iron steak, fried dauphinoise, charred tender stem, truffled butter, crispy shallot, mushroom ketchup  
M, F, SD

Barbeque pork tenderloin, pig check scrumpet, hasselback potato, burnt onion and maple purée  
Ce, Gl, SD, E

Plaice, French style peas, celeriac purée, leeks, cockles, chicken and tarragon butter sauce  
F, Mu, Mo, SD, Ce

Harissa and maple roasted carrot, hazelnut dukkha, cracked bulgur wheat, coriander yoghurt  
Nu, SD v

# Desserts

Strawberry pavlova, elderflower crème diplomat, strawberry and lime sorbet  
E, M

Cherry parfait, chocolate crèmeux, chocolate sable biscuit, cherry sorbet  
SD, E, Gl, M

Lemon tart, crème fraiche sorbet, lime meringue  
Gl, E, M

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

### GAZPACHO

Heritage tomatoes, homemade ricotta, tomato gazpacho, olive crumb, basil, crystal bread  
M, GI, SD

*Lou Côtes de Provence Rosé*

### SALMON

Asian cured salmon, wasabi, lime crème fraîche, pickled daikon, crab, squid ink cracker  
F, M, Cr, SD,

*Aroha Bay, Marlborough Sauvignon Blanc*

### QUAIL

Buttermilk fried quail, Caesar salad, confit egg yolk purée  
E, GI, F, SD

*'Jean' Gamay, Maison Jean Loran*

### SORBET

### LAMB

Loin of lamb, black garlic, turnip, pressed lamb belly, courgette, goats' curd, basil gnocchi  
M, E, SD, Ce, GI

*Azabache Rioja Crianza*

### ETON MESS

Meringue, local strawberries, elderflower crème diplomat, strawberry and lime sorbet  
E, M

*Vispo Allegro Prosecco Rosé NV*

## VEGETARIAN TASTING MENU

55.00 per person  
85.00 per person with paired wines

### GAZPACHO

Heritage tomatoes, tomato gazpacho, olive crumb, basil oil, crystal bread  
SD, GI

*Lou Côtes de Provence Rosé*

### MUSHROOM

Torched gem barbeque king oyster mushroom, salt baked potato, soured coconut yoghurt, charred griotte onion  
Ce, Mu, SD

*San Perito Chardonnay*

### GOATS' CHEESE

Whipped Golden Cross goats' cheese, beetroots, raspberry, oat and walnut biscuit, apple and lovage sorbet  
M, SD, Nu, GI, Ce

*Hen Pecked Picpoul de Pinet*

### SORBET

### CARROT

Harissa and maple roasted carrot, spiced aubergine purée, hazelnut dukkha, cracked bulgur wheat, coriander yoghurt  
Nu, SD, Ce

*Pecorino 'Pehhcora' Terre di Chieti*

### ETON MESS

Meringue, local strawberries, elderflower crème diplomat, strawberry and lime sorbet  
E, M

# A LA CARTE TO BEGIN

## GAZPACHO 7.50

Heritage tomatoes, homemade ricotta, tomato gazpacho, olive crumb, basil, crystal bread  
M, GI, SD

## BEEF 8.25

Crispy barbeque beef short rib, corn purée, corn salsa, parsley gremolata, dill pickles  
M, GI, Ce, SD, Mu

## SALMON 8.25

Asian cured salmon wasabi, lime crème fraîche, pickled daikon, crab, squid ink cracker  
F, M, Cr, SD, S

## PARFAIT 8.25

Whipped chicken liver parfait, apricot chutney, pistachio toasted brioche  
SD, M, E, GI

## SCALLOPS 12.00

Orkney scallop, pea, and oyster leaf purée, potted brown shrimp butter, samphire, ham hock  
beignet  
Cr, GI, Ce, E

## GOATS' CHEESE 8.00

Whipped Golden Cross goats' cheese, beetroots, raspberry, oat and walnut biscuit, apple  
and lovage sorbet  
M, SD, Nu, GI, Ce

## QUAIL 8.50

Buttermilk fried quail, Caesar salad, confit egg yolk purée  
E, GI, F, SD

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

# A LA CARTE MAIN COURSE

## DUCK 24.00

Creedy Carver duck breast, foie gras, pickled walnut purée, beets, peach, pistachio granola, Marsala and pink peppercorn sauce  
Nu, Ce, SD, GI, M

## COD 23.00

Curry cured cod, spiced peas, king prawn, curry sauce, spiced batter bits, Bombay potatoes  
F, Cr, Ce, Mu, M

## LAMB 24.00

Loin of lamb, black garlic, turnip, pressed lamb belly, courgette, goats' curd, basil gnocchi  
M, E, SD, Ce, GI

## STEAK 29.00

Fillet steak, parmesan and truffle chips, watercress pickled shallot and Per Las blue cheese, fried Portabello mushroom, café de Paris butter  
F, M, GI, SD, Ce

## PORK 23.00

Barbeque pork fillet, pig cheek scrumpet, toasted corn, hasselback potato, burnt onion and maple gel, spring onion, barbeque sauce  
Ce, GI, SD, E

## STONE BASS 23.00

Stone bass celeriac purée, French style peas, leek, cockles, chicken and tarragon butter sauce  
Mo, SD, F, M

## 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

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# A LA CARTE DESSERT

## PARFAIT 8.25

Cherry parfait, Valrhona bitter chocolate crèmeux, aerated white chocolate, chocolate sable, kirsch and mascarpone sorbet  
M, E, GI, SD

## ETON MESS 8.25

Meringue, local strawberries, elderflower crème diplomat, strawberry and lime sorbet  
E, M

## ESPRESSO BABA 8.25

Espresso liqueur soaked baba, hazelnut praline mousse, candied hazelnuts, carnation milk sorbet, coco nib  
E, M, GI, Nu

## LEMON TART 8.25

Lemon tart, crème fraîche and basil ice cream, lime meringue  
GI, E, M

## PANNA COTTA 8.25

Almond milk panna cotta, peach, raspberry and lemon thyme sorbet, almond frangipane  
Nu, M, E

## ICE CREAM 6.50

Selection of ice creams, Belgian waffle, chocolate sauce  
GI, E, M

## CHEESE 9.50

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

## 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