Welcome to
The Restaurant
at
The Moat House

We hope you have a wonderful experience
Starters
Spiced butternut squash and coconut soup, coriander pistou, squash and onion bhajis
   Ce, Gi, E
Chicken liver parfait, Bramley apple and plum chutney, brioche
   Gi, SD
Goats' cheese custard, beets, pickled walnuts, apple, toasted fruit loaf v
   M, E, Gi, SD, Nu
Curry cured mackerel, spinach purée, curried mussels, puffed potatoes
   F, Mo

Main Courses
Beef feather blade, beef fat carrot, roast onion, whipped potato, kale
   SD, M, Ce
Roast hake, browned butter mash, Exmouth mussels, parsley sauce
   F, Mo, E, M
Corn fed chicken, braised leeks, mushroom, truffle gnocchi, celeriac purée
   Ce, M, E, SD
Risotto of Jerusalem artichokes, girolles, salt baked artichoke, kale and hazelnut pesto
   Ce, Nu v
Tempura cod served with thick cut chips, crushed minted peas and tartar sauce
   F, E, SD, Mo, Ce, M

Side Orders – £3.50
Hispi cabbage, smoked pancetta lardons - Triple cooked chips – Sprouting broccoli, chilli and lemon butter – New potatoes, butter, garden mint – Iceberg, Caesar dressing, parmesan “wedge salad” – Confit carrots, hazelnut tarragon crumb

Puddings and Cheese
Pistachio cake, morello cherry, lemon curd, yogurt sorbet
   Gl, Nu, E, M
Coconut panna cotta, coconut meringues, mango and lime sorbet
   M, E
Chocolate fondant tart, sea salt caramel ice cream, pecan nut and coco nib granola
   Nu, M, E, Gi
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, Gi, M, SD

LUNCH
Available 12.00pm – 2.00pm
Monday to Saturday
2 courses 19.00 | 3 courses 23.00

DINNER
Available 6.30pm – 9.00pm
Monday to Friday
2 courses 23.00 | 3 courses 28.00

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 CHEEK
Pork cheek ragout ravioli, savoy cabbage, textures of onion, roast onion consommé
GI, E, CE, M, M
Riviera Pinot Noir

SCALLOPS
Scallops, confit chicken wings, celeriac purée, hazelnut
CR, M, CE, N
Hen Pecked Picpoul de Pinet

RISOTTO
Crispy Legbar bantam egg, Jerusalem artichoke, risotto, black truffle, pickled girolles
GI, SD, E, CE
Pecorino Pehhcora

SORBET
VENISON
Loin of venison, red cabbage, celeriac and pancetta terrine, blackberry ketchup, chestnut
CE, SD, M, N
Sixteen Ridges Pinot Noir

CHOCOLATE
Chocolate moelleux, sea salt and caramel ice cream, coco nib and pecan granola
NU, M, E, GI
Elysium Black Muscat

VEGETARIAN TASTING MENU
55.00 per person
85.00 per person with paired wines

BEETROOT
Tartar of beetroot, pickled beets, whipped cheese and horseradish, sour dough wafers
GI
Aroha Bay, Marlborough Sauvignon Blanc

TOFU
Satay tofu, Chinese broccoli, roasted peanut, pickled red onion, satay sauce
P
Grey Gables Chenin Blanc

RISOTTO
Crispy Legbar bantam egg, Jerusalem artichoke, risotto, black truffle, pickled girolles
GI, SD, E, CE
Pecorino Pehhcora

SORBET
GNOCCI
Sous vide aubergine, romesco sauce, vegetarian parmesan style cheese, gnocchi, basil emulsion
NU
Sixteen Ridges Bacchus

CHOCOLATE
Chocolate moelleux, sea salt and caramel ice cream, coco nib and pecan granola
NU, M, E, GI
Elysium Black Muscat
A LA CARTE TO BEGIN

SCALLOPS 12.00
Scallops, confit chicken wings, celeriac purée, apple, hazelnut
Cr, M, Ce, Nu

QUAIL 8.50
Quail satay, quail leg spring roll, Chinese broccoli, roasted peanut, pickled red onion
P, S, M, E, SD

BLUE CHEESE 8.25
Blue cheese tart, chicory jam, pickled pear, chestnut, endive salad
M, Gl, SD, Nu

CHICKEN 9.00
Chicken katsu, sweet pickled cucumber, spiced tapioca cracker, katsu chicken
SD, S, F

RISOTTO 7.50
Crispy Legbar bantam egg, Jerusalem artichoke, risotto, black truffle, pickled girolles
Gl, SD, E, Ce

PORK CHEEK 8.50
Pork cheek ragout ravioli, savoy cabbage, textures of onion, roast onion consommé
Gl, E, Ce, Mu, M

HADDOCK 8.00
Haddock fishcake, fennel and caper salad, tarragon emulsion
Gl, M, SD, F

For all parties of 6 and above, a 12.5% discretionary service charge will be added to your bill
A LA CARTE MAIN COURSE

VENISON 25.00
Loin of venison, red cabbage, celeriac and pancetta terrine, blackberry ketchup, chestnut
Ce, SD, M, N

PARTRIDGE 21.50
Breast and confit leg or partridge, braised young leeks, girolles, truffle gnocchi
Gl, M, E, Ce, SD

CURRIED MONKFISH 23.00
Monkfish, roast cauliflower, brown shrimps
Cr, F, E, Ce, M

LAMB 24.00
Lamb loin, Roscoff onion, braised shoulder, parsnip, pearl barley, curly kale
M, Ce, SD, Gl

STEAK 29.00
Fillet steak, truffle and parmesan chips, watercress and pickled shallot salad, portobello mushroom, tarragon mustard and bone marrow butter
SD, M, Gl, E, Mu

COD 23.00
Roast cod, browned butter mash, Swiss chard, Exmouth mussels, parsley sauce
F, E, SD, Mo, Ce, M

Side Orders - 3.50
Hispi cabbage, smoked pancetta lardons - Triple cooked chips – Sprouting broccoli, chilli and lemon butter – New potatoes, butter, garden mint – Iceberg, Caesar dressing, parmesan “wedge salad” – Confit carrots, hazelnut tarragon crumb

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A LA CARTE DESSERT

PARFAIT 8.50
Hazelnut praline parfait, compressed pear, chocolate crèmeux, pear sorbet, hazelnut tuilles
Nu, E, M, SD

RHUBARB 8.25
Rhubarb crème catalana, oat and ginger crumble, stem ginger ice-cream
M, E, Gl

CHOCOLATE 9.00
Chocolate moelleux, sea salt and caramel ice cream, coco nib and pecan granola
Nu, M, E, Gl

BLOOD ORANGE 8.00
Blood orange tart, thyme meringues, Greek yoghurt sorbet
Gl, E, M

MILLE-FEUILLE 8.25
Apple mille-feuille, toffee custard, cinnamon ice cream, walnut praline
M, E, Gl, SD, Nu

Why not try one of our dessert cocktails?

Grasshopper 6.25
Taking its name from its green colour, the Grasshopper combines crème de ménthe, crème de cacao, and double cream. Like mint choc-chip ice cream – for grown-ups!!

Espresso Martini 8.50
A shot of freshly ground coffee, shaken with vodka, Kahlua and a splash of vanilla syrup
A LA CARTE CHEESE SELECTION

Selection of 3 or 5 cheese 9.00 / 11.50 Ce, Gl, M, SD
Served with fig jam and sour dough crackers

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

OGLESHEILD Vegetarian/Pasteurised
This brine washed cheese is made from Jersey cows’ milk and has a creamy taste and firm texture

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<tr>
<th>Bin No</th>
<th>Port Selection</th>
<th>50ml Glass</th>
<th>Bottle</th>
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<tr>
<td>800</td>
<td>Cockburn’s fine ruby</td>
<td>3.35</td>
<td>33.00</td>
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<tr>
<td>801</td>
<td>Taylor’s 10yr Old Tawny</td>
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<td>802</td>
<td>Taylor’s ‘Late Bottled Vintage’ 2007</td>
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<td>803</td>
<td>Warre’s Vintage Port 1985</td>
<td>10.30</td>
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