Welcome to
The Restaurant
at
The Moat House

We hope you have a wonderful experience
### 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, Mu, M

*Lou Côtes de Provence Rosé*

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

*Aroha Bay, Marlborough Sauvignon Blanc*

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

*’Jean’ Gamay, Maison Jean Loran*

**SORBET**

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

*Azabache Rioja Crianza*

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

### 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

*Lou Côtes de Provence Rosé*

**TOFU**
Satay tofu, Chinese broccoli, roasted peanut, pickled red onion, satay sauce
P

*Aroha Bay, Marlborough Sauvignon Blanc*

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

*’Jean’ Gamay, Maison Jean Loran*

**SORBET**

**GNOCCHI**
Sous vide aubergine, romesco sauce, vegetarian parmesan, gnocchi, basil emulsion
Nu

*Azabache Rioja Crianza*

**CHOCOLATE**
Chocolate moelleux, sea salt and caramel ice cream, coco nib and pecan granola
Nu, M, E, Gi
SATURDAY GOURMET MENU
Five course dinner 39.95 per person
Including chef’s snacks and amuse-bouche

TO BEGIN

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

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

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

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

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

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

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

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

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

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

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

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

STEAK 3.50 supplement
Fillet steak, truffle and parmesan chips, watercress and pickled shallot salad, portobello
mushroom, tarragon mustard and bone marrow butter
SD, M, Gi, E, Mu

COD
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

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

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

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

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

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

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

MILLE-FEUILLE
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
CHEESE SELECTION

Selection of 3 or 5 cheeses 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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<td>Gentle, easy drinking style</td>
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<td>801</td>
<td>Taylor’s 10yr Old Tawny</td>
<td>4.25</td>
<td>49.95</td>
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<td>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</td>
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<tr>
<td>802</td>
<td>Taylor’s ‘Late Bottled Vintage’ 2007</td>
<td>3.65</td>
<td>45.00</td>
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<td>On the nose, cassia and blackberry jam with hints of smoke and spice. Then sweet black fruits, spice and liquorice, with good concentration and soft texture</td>
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<tr>
<td>803</td>
<td>Warre’s Vintage Port 1985</td>
<td>10.30</td>
<td>100.00</td>
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<td>One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.</td>
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