

# A LA CARTE

Selection of homemade breads, flavoured butter 4.00

## TO BEGIN

- Broccoli velouté, goats' curd tortellini, smoked almond & wild garlic pesto 9.00
- Cured chalk stream trout, crab tartelette, brown crab emulsion, radish, sea herbs 14.00
- Pressed terrine of cornfed chicken & ham hock, herb aioli, pickled spring vegetables 10.00
- Crispy lamb shoulder, chorizo jam, broad bean salsa verde 11.00
- English asparagus, duck egg & caper dressing, girolles, mushroom croûtes 10.00

## MAIN COURSES

- Rump of lamb, confit belly, lamb fat pommes anna, onion soubise purée, baby turnips 29.00
- Sea trout, warm potato & crab salad, sea herbs, crispy capers, watercress velouté 23.00
- Corn fed chicken, confit leg & morel mushroom pithivier, asparagus, truffled potato croquette, chicken butter sauce 24.00
- Pork tenderloin, pork belly, charred hispi, smoked almonds, romesco sauce, parmesan gnocchi, wild garlic pistou 23.00
- Pressed Jersey Royals & spring onion terrine, crispy Burford brown hens' egg, sprouting broccoli, girolles, watercress velouté 17.00

## GRILLS

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm set in the heart of the Staffordshire Moorlands. All steaks are cooked on our charcoal Konro Grill and served with triple cooked chips, Portobello mushroom, watercress and pickled shallot salad

Bone on sirloin steak 36.00 | 8 oz ribeye steak 36.00 | Chateaubriand for 2 to share 36.00pp

Bearnaise butter or au poivre sauce 3.50

## PUB CLASSICS

- Tempura cod fillet, crushed peas and mint, triple cooked chips, tartar sauce and lemon 18.00
- Chicken and pulled ham hock pie, grain mustard mash, buttered leeks, tarragon and white wine sauce 18.50
- Mushroom and spinach ragout, trofi pasta, pangrattato 16.00
- Dunwood Farm beef burger, mature Cheddar, smoked streaky bacon, lettuce, tomato, pickles and burger sauce served on a brioche bun, skinny fries and coleslaw 17.00

## SIDES

- Charred hispi cabbage, smoked pancetta, crispy onions 5.00
- Triple cooked chips 5.00
- Wedge salad, blue cheese aioli, pickled shallots 5.00
- Roasted chantenay carrots, tarragon, honey & pine nuts 5.00
- New potatoes, wild garlic butter 5.00

## GIFT TREE

A £1.23 voluntary donation will be added to your bill on behalf of GiftTree, an organisation that plant trees to offset the carbon impact of your meals and change the lives of people in the developing world.

We love to see your posts & stories about your time at The Moat House on Instagram! Don't forget to tag us **@themoathouse** so we can share them.

Please note, our dish descriptions are not a full ingredient list. For allergy information please scan the QR code:



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## DESSERTS

- Espresso martini baba, whipped vanilla mascarpone, speculoos ice-cream, espresso caramel, cocoa nibs 8.00
- Rhubarb & custard mille-feuille, rhubarb sorbet, ginger crumb 8.50
- Peanut butter cookie, chocolate crèmeux, banana ice-cream, peanut tuiles 8.50
- Mango panna cotta, coconut & kaffir lime sorbet, mango crisp 8.00
- Cheeses, pickled celery, quince membrillo, savoury crackers 14.50
- Filter coffee and truffles 3.50

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## DESSERT COCKTAILS

- Espresso Martini 11.75 - Double espresso, Smirnoff vodka, Tia Maria & vanilla
- Mudslide 11.00 - Vodka, coffee liqueur, Baileys & cream
- Raspberry Truffle 11.00 - Chambord, white chocolate liqueur & cream

## DESSERT WINES

- Vat 5 Botrytis Semillon, De Bortoli** – 5.15 (75ml) | 22.00 (37.5cl)  
(AUSTRALIA) Tropical fruits upfront, lusciously textured yet with a light layer of tang on the finish. A fabulous quality dessert wine to pair with fruit desserts or foie gras and blue cheeses.
- Quady Elysium Black Muscat** – 7.45 (75ml) | 30.00 (37.5cl)  
(USA) Aroma of roses accompanies dark fruits and cherry – balanced with fruit acidity to finish clean. Brilliant with chocolate.
- Chateau Petit Vedrines Sauternes** – 8.35 (75ml) | 31.00 (37.5cl)  
(FRANCE) All very classical of what Bordeaux has to offer, exquisite charm, delicate honeyed fruits, good with refined desserts or foie gras.

## PORT

- Cockburn's fine ruby** 4.20 (50ml glass) 33.00 (bottle)  
Gentle, easy drinking style
- Taylor's 10yr Old Tawny** 4.25 (50ml glass) 49.95 (bottle)  
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
- Taylor's 'Late Bottled Vintage' 2007** 4.50 (50ml glass) 45.00 (bottle)  
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
- Warre's Vintage Port** 10.30 (50ml glass) 100.00 (bottle)  
One of the finest Port producing years. Full-bodied and beautifully structured, yet delicate wine