

A LA CARTE

Selection of homemade breads, flavoured butter 4.00

TO BEGIN

Celeriac and Bramley apple velouté, sage, browned butter, blue cheese tortellini 9.00

Pig cheek rissole, caper and sultana purée, celery, apple and pickled walnut 9.50

Crispy Burford brown hens' egg, Jerusalem artichoke risotto, winter truffle 9.50

Thai cured salmon, pickled kohlrabi, tempura mussels, Thai green emulsion 12.00

Pressing of ham hock and grain mustard, pineapple ketchup, compressed gem, sweet pickled shallots 9.00

MAIN COURSES

Beef rump, oxtail croquette, carrot and thyme purée, sprouting broccoli, bordelaise sauce 26.00

Roast partridge, butternut squash fondant, squash jam, pickled blackberries, cavalo nero, shaved chestnut
26.00

Pancetta wrapped monkfish, buttered leeks, potato, brown shrimp, dill butter sauce 25.00

Portobello mushroom, leek and smoked Cheddar rarebit wellington, caramelised shallot purée, hasselback
carrot 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 35.00 | 8 oz ribeye steak 35.00 | Chateaubriand for 2 to share 35.00pp

Bearnaise butter or au poivre sauce 3.50

PUB CLASSICS

Tempura cod, crushed peas, triple cooked chips, tartar sauce and lemon 18.00

Dunwood Farm beef patty, toasted brioche bun, chorizo, chilli jam, beef tomato Manchego cheese, garlic salt and oregano French fries, house slaw 16.50

Slow braised beef brisket and ale suet pudding, creamed potatoes, confit carrot, kale, ale gravy
18.50

Pumpkin gnocchi, chestnut mushroom, plant-based ricotta, roasted pumpkin, sage, kale pesto 16.00

SIDES

Triple cooked chips 5.00

Maple roasted carrots & pine nuts 5.00

Winter greens, smoked bacon & crispy onions
5.00

Beef dripping creamed potatoes 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](https://www.instagram.com/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:



A LA CARTE

DESSERTS

- Limoncello, panettone, white chocolate, raspberry trifle, candied pistachio, raspberry sorbet 8.00
Chocolate fondant, miso caramel sesame brittle, roast banana ice cream 9.00
Black cherry and almond streusel tart, egg nogg, ice cream 8.00
Plum pudding, orange and cinnamon ice cream, mulled sponge anglaise 8.00
Platter of cheese, spiced fruit chutney, pickled celery, grapes, savoury biscuits 14.50
Filter coffee and truffles 3.50

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DESSERT COCKTAILS

- Espresso Martini 11.00 - Double espresso, Smirnoff vodka, Tia Maria & vanilla
Boozy Brownie 9.00 - Baileys, crème de cacao, double cream & chocolate
After 8 9.00 - Smirnoff vodka, crème de menthe & Baileys

DESSERT WINES

Vat 5 Botrytis Semillon 2016, De Bortoli (Vegan Friendly) 5.00 (75ml) | 20.00 (37.5cl)
(AUSTRALIA – Riverina) A rich and intense wine packed full of honeyed peach and apricot fruits, nutty notes and a balancing slice of acidity.

Elysium Black Muscat 2016, Quady 7.20 (75ml) | 27.50 (37.5cl)
(USA – California) Made from black skinned Muscat, floral aromas and a red fruited and velvety mouthfeel makes this Elysium wonderful with blue cheeses and fruit-based desserts or chocolate.

Chateau Petit Vedrines 2015, Sauternes 8.10 (75ml) | 28.50 (37.5cl)
(FRANCE – Bordeaux) A lovely example of traditional Sauternes with exquisitely subtle honeyed fruits, and a simply luscious mouthfeel. Something to enjoy with lighter and fruity desserts.

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