

A LA CARTE

Selection of homemade breads, flavoured butter 4.00

TO BEGIN

Velouté of Jerusalem artichoke, maitake mushroom, chervil, truffled rarebit toastie 9.50

Crispy pork belly, sesame, pineapple and miso ketchup, daikon kimchi 10.00

Torched mackerel, avocado and horseradish purée, beetroots 12.00

Smoked haddock Scotch egg, caramelised cauliflower, bhuna onions, curry sauce 12.00

Pigeon breast, parsnip purée, caramelised pear, pickled blackberries, pearled barley 10.50

MAIN COURSES

Slow braised beef cheek, beef fat hash brown, roast onion ketchup, confit carrot, gherkin gravy 23.00
Pancetta wrapped pork tenderloin, crispy pig cheek, butternut squash fondant, spiced squash jam, cavolo nero, sage and grain mustard 24.00

Fennel and honey roasted duck breast, piccolo parsnip, red cabbage purée, duck leg pithivier, sauce a l'orange 29.00

Stone bass, orzo pasta, romesco sauce, roasted fennel, crispy mussels, chorizo 23.00

Celeriac schnitzel, Braddock White's duck egg, caper and sage browned butter, caramelised celeriac purée, maitake mushroom 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 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

Triple cooked chips 5.00

Creamed potatoes, smoked butter, crispy shallots 5.00

Brown sugar roasted parsnips & carrots, hazelnut dukkah 5.00

Sautéed savoy cabbage & kale, beef fat caramelised onions 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:



A LA CARTE

DESSERTS

- Bitter chocolate cigar, mint aero, coco nib, chocolate tuiles, peppermint ice cream 9.50
Spiced parsnip cake, rum caramel, candied walnut and orange ice cream 8.00
Buttermilk panna cotta, poached rhubarb, rhubarb jelly, rhubarb sorbet, ginger tuile 8.50
Ice lemon parfait, fennel seed sable biscuit, Italian meringue, crème fraiche and lemon thyme sorbet 8.00
Selection of cheeses, savoury biscuits, pickled celery, quince membrillo 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