

A LA CARTE

Selection of homemade breads, flavoured butter 4.00

TO BEGIN

Tartelette of beetroots, Ragstone goats' cheese, lovage, salted pistachio 9.50

Heirloom tomatoes, red pepper gazpacho, burratini, basil verde, black olive tuile 10.00

Terrine of corn fed chicken, leeks and summer truffle, tarragon emulsion, toasted corn, broad beans, pickled silver skin onions 9.50

Pea velouté, smoked haddock and cave aged Cheddar tortellini, chive oil 9.00

Miso cured mackerel, wasabi and lime crème fraiche, white crab and fennel kimchi 12.00

MAIN COURSES

Spiced breast of duck, wildflower honey, beetroots, apricot, confit duck leg tart, braised chicory 28.00

Lamb rump, kofta, orzo, gem lettuce, barrel aged feta, aubergine purée, tomato and olive lamb 28.00

BBQ pork tenderloin, BBQ pork cheek, charred grelot onion, smoked hasselback potato, charred corn, gherkin sauce 24.00

Sea trout, crab bisque, courgetti, coco di Paimpol beans, crab beignet, monk's beard 24.00

Hasselback carrot, spiced tabouleh, charred gem, confit tomatoes, feta, aubergine purée, preserved lemon yoghurt, hazelnut dukkah 16.50

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 34.00 | 8 oz ribeye steak 34.00 | Chateaubriand for 2 to share 34.00pp

Bearnaise butter or au poivre sauce 3.50

PUB CLASSICS

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

Dunwood Farm beef burger, brioche bun, lettuce, beef tomato, smoked streaky bacon, mature Cheddar, burger sauce, pickles, skinny fries and house slaw 16.50

Tandoori lamb skewer, kachumber and mango salad, Bombay new potatoes, flat bread, makhani sauce, tamarind yoghurt 23.00

Garlic roasted courgetti, broad bean and vine tomato linguini, chilli and lemon salsa verde, plant-based parmesan pangrattato 16.00

SIDES

Kos lettuce wedge salad, ranch dressing, stilton 5.00

Triple cooked chips 5.00

New potatoes with chimichurri 5.00

Sugar snap peas, smoked bacon, garlic and mint 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

- Limoncello tiramisu, textures of raspberries, raspberry and lemon verbena sorbet 8.00
Strawberry and elderflower jelly, macerated strawberries, crème fraiche sorbet, crème diplomat, sable biscuit 8.00
Apricot and amaretto frangipane tart, nougatine tuile, orange blossom ice cream 8.00
Iced chocolate sandwich - peanut, mis caramel, toasted marshmallow ice cream 9.00
Selection of cheeses, pickled celery, sour dough crackers, quince membrillo 14.00
Filter coffee and truffles 3.50

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DESSERT COCKTAILS

- Espresso Martini 11.00 - Double espresso, Smirnoff vodka, Tia Maria & vanilla
Eton Mess 10.50 - Gin, cream, strawberry & Crème de Cacao white

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.

Henry of Pelham Vidal Ice Wine 32.00 (20cl)
(CANADA) Harvesting the grapes at night with temperatures at -8°C ensures a very concentrated wine follows. Tropical aromas dominated by pineapple and mango. The palate is tart and piquant but very rich, complex and persistent. Perfect with fruit-based desserts and strong cheeses.

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