

A LA CARTE

Selection of homemade breads, flavoured butter 4.00

TO BEGIN

- Beef short rib croquette, gochujang aioli, mooli kimchi 10.00
- Pea velouté, spring onion, barrel aged feta, lovage pesto, crispy hens' yolk 9.00
- Salmon pastrami, dill pickles, mustard crème fraîche, rye bread 14.00
- Burrata, grilled peach, tomato salad, candied smoked almonds, peach gazpacho 10.00
- Torched mackerel, ajo blanco, compressed cucumber, grapes, dill oil 11.00

MAIN COURSES

- Roast cod, leeks and pancetta, crispy pink fir potatoes, cockles, butter sauce 25.00
- Aubergine milanese, tomato fregola, peperonata, walnut and olive pesto 16.50
- Char sui pork rib eye, choy sum, carrot and miso purée, pickled daikon radish, pork cheek spring roll 23.00
- Beef flat iron, BBQ beef rib, torched corn, beef fat hash brown, charred spring onion, chimichurri 29.00
- Cornfed chicken, mushroom mousseline, pommes anna, French style peas, black garlic ketchup 23.00

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, triple cooked chips, tartar sauce and lemon 18.00
- Nduja chicken Kiev, potato gnocchi, sauce alfredo, rocket and parmesan 18.50
- Sweet potato and aubergine massaman curry, cashews, coconut jasmine rice 15.00
- Two 3 oz Dunwood Farm beef patties, smoked streaky bacon, mature Cheddar, gem lettuce, beef tomato, burger sauce, brioche bun, skinny fries, house slaw 17.00

SIDES

- Triple cooked chips 5.00
- New potatoes, minted butter 5.00
- Roast chantenay carrots, tarragon, honey and pine nuts 5.00
- Wedge salad, Caesar dressing, shaved parmesan 5.00
- Tenderstem broccoli, hazelnuts, lemon and basil pesto 6.00

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

Strawberry pavlova, crème diplomat, macerated strawberries, strawberry and elderflower sorbet 8.50

Iced raspberry parfait, nougatine tuile, peach sorbet, candied almonds 8.50
Yuzu meringue tartlet, basil ice cream 8.50

Dark chocolate fondant, praline caramel, espresso ice cream 9.00

Selection of cheeses, sourdough crackers, pickled celery, quince membrillo 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