

Bar Menu

Nibbles

- Salt and pepper squid, katsu ketchup 6.50
Patatas bravas, garlic aioli 6.00 v
Marinated Nocellara and Halkidiki olives with lemon verbena and fresh lemon 6.50 v
Buttermilk chicken wings, blue cheese and garlic mayonnaise 6.50
Rosemary and sea salt focaccia, whipped feta cheese 6.75

Starters

- Baked feta, sun blushed tomato sauce, chilli, crispy filo, crushed smoked almonds and honey 10.00 (vegan option available)
Potted hot smoked salmon, lemon and rye bread, cucumber and caper relish 8.50
Pea and courgette soup, orzo pasta, pine nuts, whipped plant based mediterranean cheese and fresh mint 7.50 v
Asparagus, poached Burford Brown hens' egg, prosciutto ham, grain mustard and honey dressing 9.50
Chicken and apricot terrine, katsu ketchup, coronation salad 8.50

Mains

- Piri-piri aubergine schnitzel, patatas bravas, Kos leaf salad, garlic aioli 16.50 v swap aubergine for chicken & fried hen's egg 18.00
Spring lamb, pea and mint pie, spring cabbage, creamed potatoes, carrot and tarragon purée 18.00
Battered cod fillet, chip shop curry sauce, crushed peas, triple cooked chips, tartar sauce and lemon 17.75
Sea trout, warm salad of Jersey potatoes, spring onion and crème fraiche, poached hens' egg, radish, pea salsa verde 23.00
Dunwood Farm Philly steak beef burger, fried onions, mushroom, green pepper, provolone cheese, Dijon mayonnaise, served on a brioche bun, skinny fries and house slaw 16.50
Cavatelli pasta, asparagus, morels and peas, plant-based halloumi, wild garlic pesto 16.50 v

Sides 4.50

Triple cooked chips / Skinny fries / Onion rings / Side salad / Garlic bread / Selection of seasonal vegetables

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



v – suitable for vegetarians and vegan

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Don't forget to tag us @themoathouse so we can share them.

Sandwiches (available 12-5pm)

- Served on ciabatta bread with house slaw and tortilla chips
Philly cheese steak – Rump steak, provolone cheese, caramelised onions, green peppers and mushrooms, Dijon mayonnaise 14.50
Piri-piri chicken, crushed avocado, chipotle mayonnaise, Kos lettuce 11.00
Battered cod goujons, shredded lettuce, tartar sauce 10.00
Plant based feta cheese, sun blushed tomato, pea salsa verde, rocket 10.00 v
Hot smoked salmon, dill and mascarpone, cucumber and caper relish 9.50
Upgrade your crisps to hand cut chips or fries 2.50

Moat House Grills

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm set in the heart of the picturesque Staffordshire Moorlands, on the edge of the Peak District.

Served with Portobello mushroom, grilled tomato, pickled shallot and watercress salad, thick cut chips

8oz ribeye steak 32.00

8oz sirloin steak 32.00

10oz rump steak 28.00

Flat iron steak cooked medium rare served with chimichurri butter, fried hen's egg, truffle and parmesan fries, Kos leaf salad, garlic aioli and crispy onions 24.00

Add a sauce to your steak:

Peppercorn & brandy 3.50 | Blue cheese 3.50

GiftTree

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. Choose your GiftTree now at www.GiftTrees.com/the-lewis-partnership

Bar Menu

Desserts

Lemon curd meringue cheesecake, blueberry and mascarpone sorbet 7.50

Pink rhubarb and custard pavlova, rhubarb sorbet, ginger crumble 7.50

Sticky banana toffee pudding, peanut butter ice cream, peanut tuile 7.50 v

Chocolate feuilletine torte, raspberry sorbet, aerated white chocolate 8.00 (vegan option available)

Selection of cheeses, pickled celery, Bramley chutney, St Peter's yard crackers 11.00

Hot Drinks

Espresso 3.00
Americano 3.20
Cappuccino 3.75
Latte 3.75
Flat white 3.50
Macchiato 3.10
Floater coffee 3.95
Mocha 3.95
Extra shot 0.75

Decaffeinated coffee available on request

Hot chocolate 3.75
Tea Pigs tea 2.75

Cocktails

Campfire 10.25

Jack Daniel's, Lagavulin & marshmallow

Bramble 9.75

Slingsby Blackberry gin, crème de mûre, sugar & lemon

Espresso Martini 10.00

Double espresso, Smirnoff vodka, Tia Maria & vanilla

Porn Star Martini 10.00

Vanilla vodka, passion fruit, vanilla & Prosecco

White Lady 9.50

Gin, triple sec, lemon, sugar & egg white

Negroni 8.00

(make it a spagliato by adding Prosecco for 2.50)
Gin, Martini Rosso & Campari

Honey honey 10.25

Jack Daniel's Honey, vanilla, elderflower, mint & lime

Boozy Brownie 9.00

Dark cacao, Baileys, vanilla vodka & double cream

Mojito 9.50

(add a flavour for 0.50, ask the team for available flavours)
White rum, lime, sugar, mint & soda water

Rhubarb, Amaretto Daisy 9.75

Slingsby Rhubarb gin, Amaretto, lime & grenadine

Russian Pumpkin 9.00

Vodka, Tia Maria, double cream & pumpkin spice

Long Lewis 9.50

LP 35 gin, Cointreau, rum, tequila, vodka, limoncello, soda & grenadine

Low & No

Italian Soda 4.25

Soda water & flavoured syrup. Ask the team for available flavours

Pink Port & Tonic 6.00 (less than 2% ABV)

Pink port with Fever-Tree tonic water

Popstar Martini 6.00

Passion fruit, vanilla, lime & lemonade

Homemade Lemonade 3.00

Lemon, sugar & soda water

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