

Bar Menu

Nibbles

Crystal bread, tomato and red pepper hummus 6.50 v
Spicy lamb chipolatas, tzatziki 7.00
Crispy goats' cheese and beetroot gnocchi, wild garlic pesto 6.50
Garlic and basil marinated olives, feta cheese 7.00
Salt and pepper calamari, spring onion, sweet chilli 7.00

Starters

Tempura salmon taco, fennel and coriander slaw, sriracha yoghurt, smashed avocado 8.00
Pressed ham hock terrine, broad bean and grain mustard hummus, radish, toasted sourdough 8.00
Garden pea and courgette soup, orzo pasta, minted yoghurt 7.50 v
Heritage tomato salad, burrata, crystal bread croutons, basil pesto 9.00
English asparagus, crispy Burford brown hens' egg, parmesan, hollandaise sauce 9.00

Sandwiches (available 12-5pm)

Served on sliced white or granary bloomer bread with house slaw and tortilla chips
Battered cod goujons, butterhead lettuce, tartar sauce 10.50
Rump steak, caramelised onion marmalade, béarnaise mayonnaise, watercress 14.00
Roast chicken, streaky bacon, cos lettuce, parmesan, Caesar dressing 9.50
Roast ham, smoked Cheddar, beef tomato, butterhead lettuce, onion chutney 9.50
Piri piri pulled mushrooms, smashed avocado, sliced beef tomato, vegan smoked Cheddar toastie 8.50 v
Tuna mayonnaise, sweetcorn, spring onion, Cheddar toastie 8.50
Upgrade your crisps to hand cut chips or fries 2.50

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

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.

Mains

Dunwood Farm beef and bone marrow burger, streaky bacon, lettuce, oak smoked Cheddar, onion marmalade, béarnaise mayonnaise served on a brioche bun with skinny fries, house slaw 17.00
Lamb shoulder shepherd's pie, pea salsa verde, spring greens, lamb gravy 19.00
Battered cod fillet, crushed peas, triple cooked chips, tartar sauce and lemon 18.50
Potato and basil gnocchi, roasted garlic and vine tomato sauce, fire roasted peppers, courgettes, plant-based feta cheese, basil pesto 15.50 v
Add garlic and herb marinated chicken breast 4.50
Sea trout, potato, crab and caper cake, fennel slaw, watercress velouté 23.00
Buttermilk chicken schnitzel, fried Burford brown hen's egg, cos lettuce, streaky bacon, Parmesan, Caesar dressing, garlic fries 17.00
Fried tortilla, smashed avocado, re-fried beans, pulled mushrooms, pickled red onions, piri piri fries, toasted corn, sriracha yoghurt 15.00 v

Moat House Grills

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm in the heart of the Staffordshire Moorlands.
Served with Portobello mushroom, grilled tomato, pickled shallot and watercress salad, triple cooked chips
8oz rump 29.50
7oz rib eye 34.00
7oz sirloin 33.50
Flat iron steak, peppercorn sauce, watercress and pickled shallot salad, garlic fries 25.00
Add a sauce to your steak 3.50
Peppercorn & brandy | Blue cheese | Beef dripping gravy

Sides 4.50

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

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. Find out more at www.GiftTrees.com/the-lewis-partnership

Bar Menu

Desserts

Peach crème brûlée, raspberry sorbet, pistachio sable 7.50
 Molten chocolate tart, malted caramel, praline ice cream, chocolate tuile 8.50
 Rhubarb brioche & butter pudding, ginger spiced crème anglaise 7.50
 Mango panna cotta, mango jelly, coconut & lime sorbet 7.50
 Selection of cheese and biscuits, pickled celery, grapes, fruit chutney, savoury biscuits 12.00

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

The Usual Suspects

Espresso Martini 11.75
 Vodka, espresso, coffee liqueur & vanilla
Porn Star Martini 11.75
 Vanilla vodka, passionfruit & Prosecco
Mojito 10.50
 White rum, lime, mint, sugar & soda
Bramble 11.75
 Brockmans gin, lemon, sugar & Crème de Mûre
Long Island Iced Tea 12.00
 Tequila, vodka, gin, rum, triple sec, lemon, sugar & Pepsi
Cosmopolitan 11.00
 Citron vodka, triple sec, lime & cranberry
Sours 10.50
 Choice of spirit, lemon, sugar & egg white

Small & Mighty

Italian Gentleman 12.00
 Bourbon, Campari, lemon & sugar
Negroni 11.75
 Gin, Campari & sweet vermouth
Old Fashioned 12.00
 Bourbon, sugar & bitters
Dusk Aperitivo 11.50
 Tequila, Aperol, Lillet, passionfruit & Prosecco

Spoon Free Sweets

Brûlée Bliss 11.25
 Baileys, vanilla vodka, cream & vanilla
Mudslide 11.00
 Vodka, coffee liqueur, Baileys & cream
Bourbon Vanilla Flip 11.00
 Bourbon, vanilla, cream & egg yolk
Raspberry Truffle 11.00
 Chambord, white chocolate liqueur & cream

Spritz & Giggles

Aperol Spritz 12.00
 Prosecco, Aperol & soda
Peach & Apricot Spritz 12.00
 Peach schnapps, apricot brandy, water & soda
Italian 75 12.00
 Gin, lemon, sugar & Prosecco
Hugo 12.00
 Prosecco, elderflower liqueur & soda
Limoncello Spritz 12.00
 Prosecco, limoncello & soda
Melon Spritz 11.75
 Prosecco, Midori & soda

Something Fruity

Rhubarb Amaretto Daisy 10.75
 Rhubarb gin, amaretto, lime & grenadine
Raspberry & Lychee Collins 11.00
 Gin, lychee, raspberry, lemon & soda
Lemon Drop 10.50
 Citron vodka, triple sec, lemon & sugar
Gooseberry Blossom 12.00
 Gooseberry gin, cloudy apple, elderflower & lemon
Orange Basil Smash 11.75
 Gin, orange juice, honey, lime & basil

Hold the Hangover

Pink Port (2% ABV) 6.75
 Pink port & tonic
Popstar Martini 0% 7.00
 Vanilla, lime, passionfruit & lemonade
Rhubarbara Streisand 0% 7.00
 No-secco, rhubarb, ginger & lemon
Nogroni (0.5% ABV) 8.50
 Non-alcoholic gin, Campari & vermouth
Maple No Fashioned (0.5% ABV) 8.50
 Non-alcoholic bourbon, maple & bitters

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