

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, plant based burrata cheese, crystal bread croutons, basil pesto 9.00 v
- 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

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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
vegan option available
- Selection of cheese and biscuits, pickled celery, grapes, fruit chutney, savoury biscuits 12.00

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

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

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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