

# Bar Menu

## Nibbles

- Taboon flat breads, muhammara dip 7.00 v  
Nocellara olives, smoked and roasted almonds 7.00 v  
Cajun crispy whitebait, garlic aioli 7.00  
Warm parmesan parmiers, basil pesto 7.00  
Sweet chilli chipolatas, gochujang mayo 6.50

## Starters

- Celeriac and apple soup, toasted hazelnuts, browned butter and sage 7.50 v  
Chicken liver parfait, cornichons, fig relish, toasted sour dough 8.00  
Battered fish cake, pea and mint purée, chip shop curry sauce 8.50  
Bruschetta of mushrooms, roasted pimento peppers, basil and plant-based mozzarella, served on focaccia bread 8.00 v  
Baked goat's cheese, filo pastry, poached pear, candied walnuts, endive, truffled honey 8.50

## Sandwiches (available 12-5pm)

- Served on sliced white or granary bloomer bread with house slaw and tortilla chips*  
Toasted chicken BLT – Roast chicken, smoked streaky bacon, gem lettuce, beef tomato, Dijon mayonnaise 9.50  
Minute steak, caramelised onions, mushrooms, Monterey Jack Cheddar, garlic aioli, watercress 14.00  
Tuna sweetcorn and spring onion toastie, melting Cheddar, tomato salsa 8.50  
Battered cod goujon, gem lettuce, tartar sauce 10.50  
Indian cheese toastie – mango chutney, spring onion, chilli flakes, Cheddar cheese, coriander 8.50  
Pulled BBQ jack fruit, tomato salsa, smoked vegan Cheddar, gem lettuce 9.00 v  
**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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Don't forget to tag us **@themoathouse** so we can share them.

## Mains

- Pork, black pepper and fennel sausage ring, butterbean, roasted red pepper and chorizo cassoulet, braised fennel 16.50  
Rigatoni pasta, slow braised beef brisket ragout, pangrattato 17.00  
Battered cod fillet, crushed peas and mint, triple cooked chips, tartar sauce and lemon 18.00  
Chicken and pulled ham hock pie, grain mustard mash, buttered leeks, tarragon and white wine sauce 18.50  
Mushroom and spinach ragout, trofie pasta, pangrattato 16.00 v  
Dunwood Farm beef burger, mature Cheddar, smoked streaky bacon, lettuce, tomato, pickles and burger sauce served on a brioche bun, skinny fries and coleslaw 17.00  
Indian spiced lentil shepherd's pie, sweet potato mash, spiced green beans, masala onion gravy 17.00 v  
Roast cod loin, leeks, champ mash, poached Burford brown hens' egg, mornay sauce 23.00

## 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.  
Served with Portobello mushroom, grilled tomato, pickled shallot and watercress salad, triple cooked chips  
8oz ribeye steak 33.50  
8oz sirloin steak 33.00  
10oz rump steak 29.50  
Treacle cured bacon chop, fried Braddock Whites duck egg, pea purée, pineapple, triple cooked chips 23.00  
**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 and change the lives of people in the developing world. Choose your GiftTree now at [www.GiftTrees.com/the-lewis-partnership](http://www.GiftTrees.com/the-lewis-partnership)

# Bar Menu

## Desserts

Rhubarb and custard trifle, rhubarb sorbet, ginger snap biscuit 7.50

Cherry and brioche butter pudding, amaretti custard 8.00

Warm flourless chocolate and orange cake, clotted cream, bitter chocolate sauce 8.00 *Vegan option available*

Sticky date and pear pudding, rum spiced caramel, crystallised ginger ice-cream 7.50 *v*

Selection of cheeses, savoury biscuits, pickled celery, grapes and chutney 12.00

## Hot Drinks

Espresso 3.00

Cappuccino 3.75

Flat white 3.50

Floater coffee 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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