

# 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

We love to see your posts & stories about your time at The Moat House on Instagram!  
Don't forget to tag us [@themoathouse](https://www.instagram.com/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  
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 12.00

Jack Daniel's, Lagavulin & marshmallow

### Espresso Martini 11.00

Double espresso, Smirnoff vodka, Tia Maria & vanilla

### Porn Star Martini 11.75

Vanilla vodka, passion fruit & Prosecco

### Sloe Gin Fizz 10.00

Sloe gin, lemon, sugar & soda water

### Italian Gentleman 10.00

Bourbon, Campari, lemon & sugar

### Rhubarb Amaretto Daisy 10.75

Slingsby Rhubarb gin, Amaretto, lime & grenadine

### Peach & Apricot Spritz 10.00

Archers peach schnapps, apricot brandy & soda water

### Boozy Brownie 9.00

Baileys, crème de cacao, double cream & chocolate

### After 8 9.00

Smirnoff vodka, crème de menthe & Baileys

### Apple Cart 10.00

Calvados, triple sec & lemon

### Russian Pumpkin 11.00

Smirnoff vodka, Tia Maria, double cream & pumpkin spice

### Mojito 10.00

Captain Morgan white rum, lime, sugar, mint & soda water

### Violet Collins 10.75

London Dry gin, lime, sugar & violet liqueur

### Strawberry Mule 10.00

Smirnoff vodka, strawberries, ginger ale & angostura bitters

## Low & No

### Homemade Lemonade 3.30 (0% ABV)

Lemon, sugar & soda

### Pink Port & Tonic 6.50 (2% ABV)

Pink port with Fever-Tree tonic water

### Popstar Martini 6.50 (0% ABV)

Passion fruit, vanilla, lime & lemonade

### NOgroni 8.50 (0.5% ABV)

Lyre's Italian Orange, Lyre's Aperitif Rosso & Tanqueray Alcohol Free

### Maple No Fashioned 8.50 (0.5% ABV)

Lyre's American Malt, maple syrup & angostura bitters

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.