

Bar Menu

Nibbles

Gordal olives, fennel and chilli, bocconcini 7.00 ✓
Hummus, crispy chickpeas, chilli oil, taboon bread 6.50 ✓
Cod croquette, mushy pea and malt vinegar purée 6.50
Twice fried Korean chicken wings, gochujang aioli 7.00
Breaded whitebait, sriracha aioli 7.00

Starters

Sweetcorn soup, torched corn, soured cream, chipotle, smashed tortilla 7.50 (vegan option available)
Potted mackerel rillettes, rye bread toast, cucumber and caper chutney 8.00
Pizzetta, prosciutto, confit cherry tomatoes, bocconcini, truffled honey 8.50
“Gammon & Egg” Scotched Burford brown hens’ egg, pineapple ketchup, crushed peas 7.50
Crispy shredded mushroom bao bun, cabbage kimchi, sesame aioli 7.00 ✓

Sandwiches (available 12-5pm)

Served on sliced white or granary bloomer bread with house slaw and tortilla chips
Chicken breast, smoked streaky bacon, smashed avocado, gem lettuce, beef tomato, Dijon mayonnaise, toasted bread 9.50
Griddled rump steak, caramelised onions, mature Cheddar, Dijon mayonnaise, rocket on toasted ciabatta bread 14.00
Battered cod goujons, crushed minted peas, tartar sauce, gem lettuce 10.50
Honey roast ham, pickle, mature Cheddar, beef tomato, gem lettuce 9.50
Poached flaked salmon, cream cheese and dill, gem lettuce, cucumber and caper chutney 11.00
Plant based mozzarella, beef tomato, smashed avocado, basil pesto, rocket 9.50 ✓
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:



✓ – suitable for vegetarians and vegan

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

Mains

Minted Barnsley lamb chop, Greek yoghurts, oregano and lemon confit, new potatoes, Greek salad 21.00
Battered cod fillet, triple cooked chips, minted crushed peas, charred lemon, tartar sauce 18.50
Nduja chicken Kiev, potato gnocchi, sauce alfredo, rocket and parmesan 18.50
Seared tuna, tomato panzanella salad, white beans, soft boiled Burford brown egg, olive tapenade 23.00
Crispy cauliflower steak, salsa verde, lemon and oregano confit, new potatoes, plant-based feta, Greek salad 15.00 ✓
Two 3 oz Dunwood Farm beef patties, smoked streaky bacon, mature Cheddar, gem lettuce, beef tomato, burger sauce, brioche bun, skinny fries, house slaw 17.00
Sweet potato and aubergine massaman curry, cashews, coconut jasmine rice 15.00 ✓

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 29.00

7oz rib eye 34.00

7oz sirloin 33.50

Flat iron steak cooked medium rare, fried hens’ egg, truffle and parmesan fries, chimichurri, rocket salad 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

Limoncello, pistachio and raspberry tiramisu 8.00
Sticky bitter chocolate and date pudding, salted caramel, vanilla ice cream 7.50 v
Strawberry, clotted cream and shortbread cheesecake, strawberry and elderflower sorbet 7.50
Poached peach pavlova, amaretti syrup, candied almonds, peach sorbet 8.00 (vegan option available)
Selection of cheeses, savoury biscuits, pickled celery, grapes and fruit chutney 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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