

THE *Moat House* A C T O N T R U S S E L L

Desserts

Polenta and yoghurt cake, cherry compote,
poached morello cherries, yoghurt sorbet
8.00 **GF**

Candied apple and blackberry brioche bread
pudding, calvados custard ice cream 8.00

Biscoff sticky toffee pudding, vanilla ice cream
8.00 **V**

Miso custard tart, brûléed banana, banana and
lime ice cream, peanut tuile, peppermint ice
cream 8.00 **VO**

Chocolate crèmeux, peppermint aero, coco
nibs, chocolate tuile, peppermint ice cream
9.00 **VO GFO**

Selection of 2 or 4 English artisan cheeses,
served with sour dough crackers, pickled
celery, plum membrillo 7.50 | 15.00 **GFO**

Choose from:

Mrs Bells's Blue

Ragstone goats' cheese

Wyfe of Bath

Stinking Bishop

Cave aged Cornish Cheddar

V – vegetarian and vegan | **VO** – vegan option | **GF** – gluten free | **GFO** – gluten free option

Hot Drinks

Espresso 3.00
Americano 3.20
Cappuccino 3.75
Latte 3.75
Flat white 3.30
Macchiato 3.10
Floater coffee 3.95
Mocha 3.75

Hot chocolate 3.75
Flavoured syrups 0.75
Choose from: vanilla, mint,
caramel, hazelnut, and
gingerbread

*Decaffeinated coffee available
on request*

Loose leaf tea 2.75
Choose from: English
breakfast, Earl Grey, mao
feng green, peppermint,
chai, lemon & ginger,
superfruit, apple and
decaffeinated

Homemade chocolate fudge 2.50

If you have a food allergy, please advise a member of staff before you order your food and drink. Please note dish descriptions are not a full list of ingredients. Scan the QR code for a full list of allergens.

