

# Father's Day Menu

3 Courses £44.00

## STARTERS

White onion sage and cider soup, cave aged Cheddar rarebit toasty  
Black pudding and pork Scotch egg, date and apple ketchup, red cabbage slaw  
Potted smoked mackerel rillettes, toasted rye bread, cucumber chutney  
Chestnut mushrooms, Shropshire blue, garlic cream and parsley, toasted sourdough

## MAINS

Roast topside of Dunwood Farm beef, Yorkshire pudding, beef dripping roast potatoes, roast beef gravy  
Roast cod, crushed peas, warm tartar sauce, brown shrimps, straw potatoes  
Slow roasted porchetta rolled with sausage meat and sage farce, apple and fennel ketchup, sage and garlic roasted new potatoes, charred hispi cabbage  
Lentil and wild mushroom cottage pie, confit carrot, pea salsa verde, buttered greens

## DESSERTS

Bitter chocolate torte, honeycomb, Guinness ice cream  
Clotted cream rice pudding, peach and raspberry compote, almond praline  
Iced lemon parfait, meringue, citrus curd, mascarpone sorbet  
Platter of cheeses pickled celery, apple chutney, sour dough crackers

Coffee and petit fours £3.50

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.

Please note, our dish descriptions are not a full ingredient list. For allergy information please speak to a member of the team.