

# Grill Night

£45 for 2 people including a bottle of house wine

## Appetiser

Sour dough loaf, whipped sun blushed tomato, garlic and basil butter

## Why not add a starter? (Additional charge applicable)

Tempura salmon taco, fennel and coriander slaw, sriracha yoghurt, smashed avocado 8.00

Pressed ham hock terrine, broad bean and grain mustard hummus, radish, toasted sourdough 8.00

Garden pea and courgette soup, orzo pasta, minted yoghurt 7.50 v

Heritage tomato salad, burrata, croutons, basil pesto 9.00

English asparagus, crispy Burford brown hens' egg, parmesan, hollandaise sauce 9.00

## Mains

8 oz rump steak

8 oz sirloin steak (4.50 supplement)

16 oz T-bone steak (6.00 supplement)

## All steaks are served with triple cooked chips, Portobello mushroom & tomato

Dunwood Farm beef and bone marrow burger, streaky bacon, lettuce, oak smoked Cheddar, onion marmalade, béarnaise mayonnaise served on a brioche bun with skinny fries, house slaw

Flat iron steak, peppercorn sauce, watercress and pickled shallot salad, garlic fries

Battered cod fillet, crushed peas, triple cooked chips, tartar sauce and lemon

Potato and basil gnocchi, roasted garlic and vine tomato sauce, fire roasted peppers, courgettes, plant-based feta cheese, basil pesto v

## Sauces 3.50

Peppercorn

Blue cheese

Beef dripping gravy

## Sides 4.50

Triple cooked chips / Skinny fries

Side salad / Onion rings

Garlic bread

## 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)

*Please note, our dish descriptions are not a full ingredient list. For allergy information please scan the QR code.*

*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.*



# Grill Night Wines

Our theme night dinners include a complimentary bottle of wine for your enjoyment, but you might also wish to upgrade from the selected list below

## Sparkling

### **Champagne Veuve Lorinet £40.00**

Deliciously fragrant Champagne with a richly fruited palate and generous approach from the small family producer Champagne Jean Moutardier.

### **Vispo Allegro Prosecco Spumante (V) £18.00**

Delicate bouquet gives way to crunchy green apple and peaches on the palate, well-balanced and surprising complexity.

### **San Antonio Prosecco Rosato (V) £18.00**

A lovely sparkling rosé full of raspberries and summer fruits, refreshing, stylish and elegant

## White Wines

### **Castillo de Piedra, Viura (Spain) Included**

A dry white with attractive floral aromas and a crisp finish.

### **Kotuku Marlborough Sauvignon (New Zealand) £18.50**

Made under the watchful eye of Allan Scott Wines, this herbaceous Sauvignon bursts with citrus and tropical fruit flavours, a wonderful mouth-watering freshness throughout

### **Kraal Bay Chenin Blanc (V) (South Africa) £14.50**

Aromas of wildflowers, honeyed white fruits on the palate with a fresh and clean finish, a lovely drinker but also handles the more spice orientated food flavour profiles.

### **San Antonio Pinot Grigio (Italy) £14.50**

A light, crisp easy style with subtle melon & apple flavours.

## Rosé Wines

### **Castillo de Piedra, Tempranillo Rose (Italy) Included**

A strawberry-fruited rosé with a fresh, just off-dry finish

### **Twisted House, Zinfandel Rose (California) £14.50**

Sweet flavours of raspberries and redcurrants with a hint of peaches.

### **La Tonnelle Rosé (FRANCE) £18.50**

A satellite region of Provence offering heaps of summer tangy fruits, beautifully floral and fragrant. Boasts a similar blend and style to her big sister.

## Red Wines

### **Castillo de Piedra, Tempranillo (Spain) Included**

Soft, easy-drinking red with lots of strawberry fruit and a silky smooth finish

### **Bushranger, Shiraz (Australia) £14.50**

Full bodied and smooth, with ripe black fruit flavours.

### **La Trochita Malbec (ARGENTINA) £18.50**

A lovely example of what Mendoza can produce, packed with ripe berry fruits, soft and velvety from start to finish.

### **Azabache Rioja Crianza (Spain) £20.00**

Deep Cassis fruit Characteristics enhanced by creamy aged barrel notes