

# Grill Night

£50 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)

Smoked salmon terrine, new potatoes, leek, cucumber, salad cream 11.00 **GFO**

Cauliflower soup, chive crème fraiche, vintage Cheddar rarebit toastie 8.00 **GFO**

Ham hock and fruit pig's black pudding "quail Scotch egg" celeriac remoulade, apple and date ketchup 8.50

Burratina, avocado, balsamic tomatoes, basil pesto, wafer bread 8.50 **VO GFO**

Griddled asparagus, gribiche, crispy mushrooms, pecorino 8.50 **VO GF**

Crispy Burford hen's egg, Cullen skink, parsley oil 9.00 **GFO**

## Mains

8 oz rump steak

8 oz sirloin steak (4.50 supplement)

8oz ribeye steak (5.50 supplement)

16oz Chateaubriand to share (20.00 supplement)

**All of the above dishes are served with triple cooked chips, Portobello mushroom & tomato GF**

8oz flat iron steak cooked medium rare, wild garlic butter, skinny fries, rocket and parmesan salad

Dunwood Farm beef pattie, smoked streaky bacon, mature Cheddar, beef tomato, butterhead

lettuce, pickles, burger relish served on a seeded brioche bun with house slaw and skinny fries **GFO**

Bone on pork rib eye, potato and black pudding hash brown, hispi cabbage, fried Burford brown hens' egg, caper and raisin purée

Battered haddock, minted crushed peas, thrice cooked chips, charred lemon, tartare sauce **GF**

Truffled orzo risotto, peas, asparagus, oyster mushrooms, roasted courgette & parmesan 16.50 **VO**

## Sauces 4.00

Au poivre

Blue cheese

Beef dripping gravy

Wild garlic butter

## Sides

Skinny fries, truffle and parmesan 5.50

Baby gem Caesar salad 5.00

New potatoes, minted butter 5.00

Sourdough pizzette, wild garlic butter 5.00

Buttermilk onion rings 5.00

Fried Burford Brwon hen's egg 1.50

## 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)

**V** – vegetarian and vegan | **VO** – vegan option available

**GF** – gluten free | **GFO** – gluten free option available

*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