

Grill Night

£42.50 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)

Celeriac and apple soup, toasted hazelnuts, browned butter and sage 7.50 v

Chicken liver parfait, cornichons, fig relish, toasted sour dough 8.00

Battered fish cake, pea and mint purée, chip shop curry sauce 8.50

Bruschetta of mushrooms, roasted pimento peppers, basil and plant-based mozzarella, served on focaccia bread 8.00 v

Baked goat's cheese, filo pastry, poached pear, candied walnuts, endive, truffled honey 8.50

Mains

10 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 burger, mature Cheddar, smoked streaky bacon, lettuce, tomato, pickles and burger sauce served on a brioche bun, skinny fries and coleslaw

Treacle cured bacon chop, fried Braddock Whites duck egg, pea purée, pineapple, triple cooked chips

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

Mushroom and spinach ragout, trofie pasta, pangrattato 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

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

Moet & Chandon Brut Imperial £32.50

Generous and tasty, white fruit notes including pear, white peach, and apple

La Scarpetta Prosecco Spumante (Italy) £11.00

Crunchy Green Apples & Peach notes linger on the palate

Prosecco Rosato Spumante (Italy) £12.00

Sparkling rose filled 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.

Allan Scott Estate 'Marlborough' Sauvignon Blanc (New Zealand) £8.50

Extremely popular, with refined gooseberry aromas and gently mouth-watering citrus fruits

Grey Gables, Chenin Blanc (South Africa) £8.50

Tropical fruit flavours, with guava and gooseberries. Fresh and fruity.

San Antonio Pinot Grigio (Italy) £8.50

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) £7.50

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

La Serenite Cuvee L'Ame Rose (France) £8.50

Full of Strawberry and Raspberry Aromas with a crisp, long finish.

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) £7.50

Full bodied and smooth, with ripe black fruit flavours.

La Vaca Gorda, Malbec (Argentina) £10.50

Aromas of plums and blackberries with hints of sweet spice.

Azabache Rioja Crianza (Spain) £11.00

Deep Cassis fruit Characteristics enhanced by creamy aged barrel notes