

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)

Crispy Braddock Whites duck egg, truffled orzo, chanterelle mushrooms 8.00 VO GFO

Pressed terrine of confit duck leg, beetroot, fig & orange chutney, toasted sourdough 8.50 GFO

Maple roasted butternut squash soup, chestnut & sage pesto 7.00 V GF

Smoked haddock & Cheddar croquette, pea & preserved lemon purée, pickled cucumber & capers 8.50

Crispy goats' cheese crotin, Waldorf salad, date & apple purée 8.00 GF

Beetroot cured salmon, horseradish crème fraîche, fennel & orange, pumpernickel bread 11.00 GFO

Mains

8 oz rump steak

8 oz sirloin steak (4.50 supplement)

Bone on sirloin steak (6.00 supplement)

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

Dunwood Farm beef & marrowbone burger, streaky bacon, balsamic onions, Emmental cheese, brown butter & maple mayonnaise in a seeded brioche bun with skinny fries & house slaw GFO

Honey & mustard glazed bacon chop, pineapple ketchup, crispy Legbar hens' egg, crushed peas, triple cooked chips GF

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

Cavatelli pasta, roasted butternut squash, chanterelle mushrooms, kale, pumpkin seeds, plant-based parmesan V

Sauces 4.00

Peppercorn

Blue cheese

Beef dripping gravy

Sides

Triple cooked chips 5.00 | Side salad 5.00

Skinny fries 5.00 | Onion rings 5.50

Garlic bread 4.50

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

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