

Grill Night

£50 for 2 people including a bottle of house wine

Appetiser

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

Why not add a starter? (Additional charge applicable)

Spiced parsnip & coconut milk soup, green chilli chutney, bhaji onion V GF 8.00

Salt baked celeriac schnitzel, celeriac purée, pickled apple, candied walnut, caper & lemon butter, golden sultanas V 8.50

Pressed ham hock, parsley & mustard terrine, potato salad, piccalilli purée GF 9.00

Gin cured salmon, horseradish crème fraîche, fennel slaw, caraway & rye bread GFO 12.00

Fried goat's cheese, crottin, beetroot ketchup, beets, hot honey dressing, chicory GFO 9.00

Coconut poached cod, Thai green curry, tempura mussels, pickled mooli GFO 13.00

Mains

8 oz rump steak

8 oz sirloin steak (5.50 supplement)

8oz ribeye steak (6.50 supplement)

16oz Chateaubriand to share (21.00 supplement)

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

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

Porcini mushroom & white truffle risotto, Jerusalem artichoke, kale, crematta sage & hazelnuts V

Add pancetta wrapped chicken 6.00

Battered cod fillet, thrice cooked chips, crushed peas, tartare sauce & lemon GF

Dunwood Farm beef burger, smoked streaky bacon, beef dripping onions, provolone cheese,

Dijonnaise, dill pickles GFO

Sauces 4.00

Au poivre

Blue cheese

Beef dripping gravy

Wild garlic butter

Sides

Truffle & parmesan fries V GF 5.50

Buttermilk onion rings V GF 5.00

Fried Burford Brown hen's egg GF 1.50

Beef dripping mash GF 5.00

Savoy cabbage, kale, duck fat & pancetta GF 5.50

Honey & sage roasted parsnips & Chantenay carrots VO GF 5.50

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 & 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