

Lunch Menu

2 courses £24 | 3 courses £28

Starter

Courgette and pea soup, orzo pasta, mint and parsley pistou **V GFO**

Pressed ham hock terrine, pickles, gribiche, toasted sour dough **GFO**

Warm tart of smoked haddock and spring onions, watercress salad, horseradish crème fraiche

Mains

Pressed pork belly, apple and date ketchup, charred king cabbage, black pudding and potato cake, grain mustard sauce **GFO**

Sea bream, roasted red pepper and butterbean cassoulet, fennel salad **GF**

Roast onion tart tatin, feta cheese, apple, chicory and candied walnut salad **V**

Sides

Skinny fries, truffle and parmesan 5.50 **GF**

Baby gem Caesar salad 5.00 **GFO**

New potatoes, minted butter 5.00 **GF**

Sourdough pizzette, wild garlic butter 5.00 **GFO**

Buttermilk onion rings 5.00 **GF**

Dessert

Black cherry choux bun, chocolate sauce

Affogato, hazelnut biscotti

Lemon meringue tartlet, lemon thyme and crème fraiche sorbet **GFO**

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

Please note, our dish descriptions are not a full ingredient list. For allergy information please speak to a member of the team

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.