

THE Moat House

A C T O N T R U S S E L L

Appetisers

- Fritto misto, saffron aioli, charred lime 7.50
 Satay chicken wings, peanut, spring onion, chilli 7.50 **GF**
 Griddled Padron peppers, honey, sesame, whipped goat's curd 7.50 **VO GF**
 Halkidiki olives and smoked almonds 7.00 **V GF**
 Rosemary and sea salt focaccia, olive oil and aged vinegar 7.00 **V**

Starters

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| Sweetcorn velouté, charred corn, salsa verde, chilli cheese toastie 8.50 VO | Burratini, heritage tomato panzanella, black olive tapenade 8.50 VO GF | Cod brandade Scotch egg, piperade, saffron aioli 9.50 |
| Torched mackerel, dressed crab, cucumber gazpacho, fennel 12.50 GF | Ham hock and rabbit terrine, broad beans, apricot, carrot top pesto 9.00 GF | Ragstone goat's cheese, feuille de brick, compressed pineapple, heritage beetroots 9.00 |

Sharers

- Ploughman's - Hand carved ham, pork and stilton pie, aged Cheddar, pork and sage Scotch egg, tomato chutney, radishes, balsamic onions, cornichons, thick sliced bloomer bread 24.00
 Pizzette - Pinza Romana, Nduja sausage, prosciutto, goat's curd, rocket, hot honey 17.50 **GFO**

Mains

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| Linguini pasta, crab bisque, white crab meat, Ndjua, fennel, monk's beard, king prawn 23.00 | Spiced lamb rump, aubergine purée, lamb kofta, Moroccan cous-cous, pickled apricot, sumac yoghurt 28.50 | Stone bass, crispy squid, piperade, fennel, white bean and tomato salad, extra virgin olive oil 23.00 GF |
| Battered cod fillet, thrice cooked chips, minted crushed peas, tartar sauce, griddled lemon 18.75 GF | Potato gnocchi, tomato fondue, pepperonata, roasted fennel, confit cherry vine tomatoes, Kalamata olive and basil pesto, plant-based feta 16.50 V GF
(add prosciutto wrapped chicken 6.00) | Sesame and miso crispy aubergine, satay sauce, pickled daikon, buckwheat, spring onion and peanut noodles 17.00 V |
| Chicken schnitzel, caper and lemon butter, fried Legbar hen's egg, Caesar, pink fir potato, lovage, pancetta salad 24.00 | | Moat House Caesar salad, Kos lettuce, anchovies, Caesar dressing, soft boiled Legbar hen's egg, croutons, pancetta, parmesan 16.00 GFO |

Grills

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm set in the heart of the Staffordshire Moorlands. All steaks are salt aged, cooked on our Konro Grill and served with thrice cooked chips, roasted Portobello mushroom, Provençal plum tomato, sweet pickled shallot and watercress salad

8 rib eye steak 35.00 | 10 oz rump steak 29.00 | Chateaubriand to share 72.00 **GF**

Au poivre sauce | Beef dripping sauce | Blue cheese sauce | Béarnaise butter 4.00 **GF**

Dunwood Farm beef and marrow burger, Cornish Brie, smoked streaky, tomato chutney, butterhead lettuce, burger relish served on a brioche bun with red cabbage slaw and skinny fries 19.00 **GFO**

Swap the beef patties for buttermilk fried chicken breast

Flat iron steak, béarnaise butter, French fries, Kos salad, blue cheese, aioli, crispy onions 29.00 **GF**

Sides

- Heritage tomato panzanella salad 6.00 **VO GFO** | Truffle and parmesan fries 5.50 **GF** | Buttermilk onion rings 5.00 **GF**
 Charred hispi with miso butter 5.00 **V GF** | Pink fir potato, smoked bacon, lovage butter 5.50 **GF** | Triple cooked chips 5.00 **GFO**

V – vegetarian and vegan | **VO** – vegan option available | **GF** – gluten free | **GFO** – gluten free option available

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

If you have a food allergy, please advise a member of staff before you order your food and drink. Please note dish descriptions are not a full list of ingredients. Scan the QR code over the page for a full list of allergens.

THE
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A C T O N T R U S S E L L

Sandwiches (available 12-5:30pm)

*Served with house slaw & crisps
Gluten free bread available upon request*

Chicken Caesar 13.00

Crispy fried chicken breast, Kos lettuce, parmesan cheese and grated parmesan served on a rustic baguette **GFO**

Fish Finger 13.00

Battered haddock goujons, butterhead lettuce, crushed minted peas, tartar sauce served on a seeded brioche bun **GFO**

Rump Steak 15.00

Rump steak, beef tomato, melted Monterey Jack cheese, rocket and chimichurri served on a rustic baguette **GFO**

Ham & Eggs 12.00

Hand carved ham, boiled free range eggs, salad cream, cucumber, butterhead lettuce and sliced tomato served on a rustic baguette

Satay Aubergine Wrap 10.00

Edamame and chilli hummus, satay aioli, satay roasted aubergine, cabbage kimchi served in a khobez wrap **V**

Upgrade to sweetcorn soup, triple cooked chips or fries 3.50

Truffle & Parmesan fries 4.00

Sharing Boards

Ploughman's - Hand carved ham, pork and stilton pie, aged Cheddar, pork and sage Scotch egg, tomato chutney, radishes, balsamic onions, cornichons, thick sliced bloomer bread 24.00

Pizzette - Pinza Romana, Nduja sausage, prosciutto, goat's curd, rocket, hot honey 17.50 **GFO**

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