

# THE *Moat House* A C T O N T R U S S E L L

## Appetisers

Petit lucques olives, fire roasted smoked almonds 7.00 **V GFO**  
 Crispy jerk chicken wings, pineapple ketchup 7.00 **GF**  
 Romana garlic sourdough pizzette, whipped ricotta, pine nuts and wild garlic 6.50 **GFO**  
 Salt and pepper squid, spring onion chilli, gochujang aioli 7.00

## Starters

Smoked salmon terrine, new potatoes, leek, cucumber, salad cream 11.00 <b>GFO</b>	Ham hock and fruit pigs' black pudding "quail Scotch egg" celeriac remoulade, apple and date ketchup 8.50	Griddled asparagus, gribiche, crispy mushrooms, pecorino 8.50 <b>VO GF</b>
Cauliflower soup, chive crème fraiche, vintage Cheddar rarebit toastie 8.00 <b>GFO</b>	Burratina, avocado, balsamic tomatoes, basil pesto, wafer bread 8.50 <b>VO GFO</b>	Crispy Burford hen's egg, Cullen skink, parsley oil 9.00 <b>GFO</b>

## Sharers

Pulled spiced lamb, fried tortillas, tzatziki, pickled red onions, pomegranate seeds 23.00  
 Rosemary & garlic baked Camembert, roast tomato chutney, toasted sourdough 17.00 **GFO**

## Mains

Lamb rump, white onion purée, sprouting broccoli, lamb shoulder mini shepherd's pie, mint and basil verde 28.00 <b>GFO</b>	Sea trout, potted brown shrimp butter, samphire, radish, warm potato, butter milk and horseradish salad 23.00 <b>GF</b>	Cauliflower schnitzel, fried hen's egg, marmite roasted hassle back potatoes, charred spring onions, salsa verde 16.50 <b>VO</b>
Battered haddock, crushed peas, triple cooked chips, tartar sauce, charred lemon 18.50 <b>GF</b>	Pancetta wrapped corn fed chicken breast, truffled potato croquette, asparagus, tarragon sauce 22.00 <b>GFO</b>	Truffled orzo risotto, peas, asparagus, oyster mushrooms, roasted courgettes and parmesan 16.50 <b>VO</b> Add pancetta wrapped chicken breast 5.50
Slow braised beef and ale suet pudding, spring greens, creamed potatoes, ale gravy 21.00	Salad of pulled spiced lamb, gem lettuce, feta. olives, tomatoes, tzatziki, pickled red onions and pomegranate seeds 18.00 <b>GF</b>	

## 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 34.00 | 10 oz rump steak 29.00 | Chateaubriand to share 70.00 **GF**

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

Dunwood Farm beef pattie, smoked streaky bacon, mature Cheddar, beef tomato, butterhead lettuce, pickles, burger relish served on a seeded brioche bun with house slaw and skinny fries 19.00 **GFO**

Swap the beef pattie for crispy buttermilk chicken

Pork rib eye steak, potato and black pudding hash brown, hispi cabbage, fried Burford brown hen's egg, caper and raisin purée 18.50

## Sides

Spring greens 5.00 **GF** | Honey glazed Chantenay carrots, tarragon and pine nuts 5.50 **GF**  
 Skinny fries, truffle and parmesan 5.50 **GF** | Baby gem Caesar salad 5.00 **GFO** | New potatoes, minted butter 5.00 **GF**  
 Romana sourdough pizzette, wild garlic butter 5.00 **GFO** | Buttermilk onion rings 5.00 **GF**

**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](http://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**  
*Moat House*  
**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*

**Cheese Rarebit**

Open mature Cheddar cheese rarebit & roast tomato chutney sandwich, served on thick sliced bloomer bread 10.00  
Add ham 2.00

**Fish Finger**

Fish finger, butter head lettuce, crushed pea & tartare sauce sandwich, served on a sesame seed brioche bun  
12.00 **GFO**

**Rump Steak**

Rump steak, caramelised red onion chutney, blue cheese & rocket sandwich, served on a rustic baguette 15.00  
**GFO**

**Caprese**

Vegan mozzarella, beef tomato, basil pesto & rocket sandwich, served on a rustic baguette 10.50 **GFO**  
Add chicken 2.00

**Tuna Melt**

Tuna mayonnaise, spring onion, and chilli flakes mature Cheddar cheese served on a rustic baguette 10.00 **GFO**

*Upgrade to cauliflower soup, triple cooked chips or fries 3.50*  
*Truffle & Parmesan fries 4.00*

**Sharing Boards**

Pulled spiced lamb, fried tortillas, tzatziki, pickled red onions, pomegranate seeds 23.00  
Rosemary & garlic baked Camembert, roast tomato chutney, toasted sourdough 17.00 **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](http://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 for a full list of allergens.

