

THE Moat House

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

Appetisers

Smoked bacon wrapped mini Cumberland pork chipolatas, cranberry, port & orange ketchup 7.00
 Breaded whitebait, bloody Mary mayonnaise 6.00
 Buckwheat sourdough loaf, house baked onion loaf, whipped marmite butter 4.50
 Cerignola olives, barrel aged feta cheese, basil & lemon oil 7.00 **GF**

Starters

Crispy Braddock Whites duck egg, truffled orzo, chanterelle mushrooms 8.00 VO GFO	Maple roasted butternut squash soup, chestnut & sage pesto, sourdough bread 7.00 V GF	Crispy goat's cheese crotin, Waldorf salad, date & apple purée 8.00 GF
Pressed terrine of confit duck leg, beetroot, fig & orange chutney, toasted sourdough 8.50 GFO	Smoked haddock & Cheddar croquette, pea & preserved lemon purée, pickled cucumber & capers 8.50	Beetroot cured salmon, horseradish crème fraiche, fennel & orange, pumpernickel bread 11.00 GFO

Sharers

Baked Camembert studded with sage & garlic, beetroot, fig & orange chutney, toasted buckwheat sourdough 16.50 **GFO**
 Cured meats, truffle & ricotta stuffed gnocchi, cerignola olives with aged feta, red pepper hummus, garlic pizzetta 22.00

Mains

Slow braised beef featherblade, bourguignon sauce, beef dripping croquette, winter greens 23.00 GF	Battered haddock, minted crushed peas, thrice cooked chips, charred lemon, tartare sauce 18.50 GF	Cavatelli pasta, roasted butternut squash, chanterelle mushrooms, kale, pumpkin seeds, plant-based parmesan 16.00 V Add garlic and herb marinated chicken breast 5.00
Roast hake, cave aged Cheddar rarebit, celeriac & potato rosti, leek & mussel velouté 25.00	Roscoff onion tarte tatin, Camembert cheese, parsnip purée, roast parsnips & hazelnuts 16.00 VO	Venison sausages, creamed potatoes, honey & thyme roasted piccolo parsnips, braised sticky red cabbage, port wine & caramelised shallot gravy 22.00
Warm salad of crispy Brie, radicchio, beetroots, dried cranberries & candied walnuts, pancetta lardons, sherry vinaigrette 16.50 GFO	Roast chicken, ham hock & leek pie, wholegrain mustard mash, leeks mornay, red wine sauce 20.00	

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 oz sirloin 34.00 | 10 oz rump steak 29.00 | Tomahawk steak to share 70.00 **GF**

Peppercorn sauce | Beef dripping sauce | Blue cheese sauce 4.00 **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 19.00 **GFO**

Honey & mustard glazed bacon chop, pineapple ketchup, crispy Legbar hen's egg, crushed peas, triple cooked chips 18.00 **GF**

Sides

Steamed winter greens & caramelised shallots 5.00 | Truffle & Parmesan fries 5.50
 Beef dripping mash 5.50 | Roasted Chantenay carrots & piccolo parsnips 5.50 | Garlic bread 5.00
 Triple cooked chips 5.00 | Radicchio salad, sherry & maple dressing, pecan nuts 5.00

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.

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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

Turkey Club 12.50

Roast turkey breast, streaky bacon, sausage meat stuffing, sage & onion mayonnaise, cranberry sauce

Reuben 12.50 GFO

Pastrami, Swiss cheese, sauerkraut, thousand island dressing

Fish Finger 11.50 GFO

Haddock fish fingers, butterhead lettuce, tartare sauce, crushed peas

Philly Steak 14.50 GFO

Rump steak, caramelised onions, peppers, mushrooms, melted Swiss cheese, peppercorn mayonnaise

Vegan BBQ Philly 11.50 V GFO

BBQ pulled jackfruit, caramelised onions, peppers & mushrooms, smoked vegan Applewood, peppercorn mayonnaise

Upgrade to maple roasted butternut squash soup, triple cooked chips or fries 3.50

Truffle & Parmesan fries 4.00

Sharing Boards

Baked Camembert studded with sage & garlic, beetroot, fig & orange chutney, toasted buckwheat sourdough
16.50 GFO

Cured meats, truffle & ricotta stuffed gnocchi, cerignola olives with aged feta, red pepper hummus, garlic pizetta
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