

THE Moat House

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

Appetisers

Gordal olives, chilli, fennel and garlic, fire roasted smoked almonds 7.00 **V GFO**
 Tater tots bravas, garlic aioli 6.50 **V**
 Tempura salt and pepper squid, Korean ketchup 7.00
 Sourdough and treacle loaf, whipped caramelised onion and black garlic butter 4.50

Starters

Smoked haddock Scotch egg, chip shop curry sauce, bhuna onions, caramelised cauliflower 8.00	Sweet potato and coconut soup, chilli and coriander pistou, crispy onions and cashews 7.50 V GFO	Fried goats' cheese, heritage beetroots, apple and fennel slaw, truffled honey 9.00 GFO
Chicken liver patè, Bramley apple and fig chutney, toasted sourdough 7.50	Gin cured salmon, lemon gel, pickled cucumber, radish, caper berries 10.50 GF	Toasted English muffin, fricassee of wild mushroom, Cheddar rarebit, soft poached Legbar hens' egg, mushroom ketchup 8.50 VO GFO

Sharers

Pizzette, onion marmalade, goats' cheese, prosciutto ham, rocket, truffled honey 17.00
 Baked Camembert, sweet onion jam and spiced cashews, toasted sourdough 18.00 **GFO**
 Platter of cured meats, gordal olives with chilli and fennel, whipped ricotta and basil pesto, garlic pizzette 22.00 **GFO**

Mains

Seared tuna, bigoli pasta, puttanesca sauce, mussels and chorizo 25.00 GFO	Aubergine parmigiana, pepperonata, confit cherry tomatoes, bigoli pasta, basil pesto 16.00 V	Beef cheek and massaman curry, sweet potato and kafir lime purée, coconut rice, tender stem with chilli and peanuts 23.00 GF
Curried cauliflower risotto, cauliflower pakoras, crispy onions, toasted almonds 16.00 V GFO	Roast chicken and mushroom pie, mushroom ketchup, creamed potatoes, savoy cabbage and smoked bacon, red wine and tarragon gravy 20.00	Salad of roasted butternut squash, prosciutto, bulgar wheat and radicchio, candied pecans, feta, orange, aged vinegar and maple dressing 16.50 VO Add herb marinated chicken breast 4.50
Battered cod and chips, charred lemon, minted crushed peas, tartar sauce 18.50 GF		

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

7 oz ribeye 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 brisket burger, smoked streaky bacon, mature Cheddar, beef tomato and butterhead lettuce, béarnaise aioli, toasted sourdough bun, Koffman fries, house slaw 19.00 **GFO**

Treacle glazed gammon chop, fried Braddock White's duck egg, apple and caper ketchup, crushed peas, thrice cooked chips 18.00 **GF**

Sides

Truffle and parmesan fries 5.50 **GF** | Dressed house salad 5.00 **GFO**
 Creamed potatoes, crispy onions 5.50 **GFO** | Buttermilk onion rings 5.50
 Honey glazed Chantenay carrots and sugar snaps 5.50 **GF** | Triple cooked chips 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

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

Moat House Club 12.50 **GFO**

Toasted triple decker wholemeal bread, roast chicken, smoked streaky bacon, lettuce and tomato, sliced mature Cheddar, Dijon mayonnaise

Fish Finger 11.50 **GFO**

Battered fish goujons, crushed peas, butterhead lettuce and tartar sauce, white bloomer bread

Steak and Stilton 14.50 **GFO**

Rump steak, Cropwell Bishop blue, red onion marmalade, béarnaise aioli, watercress, served on a demi rustic baguette

Italian Cheese 11.50 **VO GFO**

Whipped ricotta with basil pesto, fire roasted peppers, mozzarella, sun blushed tomatoes and rocket, served on a demi rustic baguette

Italian Cheese and Salami 12.50

Whipped ricotta with basil pesto, fire roasted peppers, mozzarella, sun blushed tomatoes and rocket, salami, served on a demi rustic baguette

Upgrade to sweet potato and coconut soup, triple cooked chips or fries 3.50

Truffle and parmesan fries 4.00

Sharing Boards

Pizzette, onion marmalade, goats' cheese, prosciutto ham, rocket, truffled honey 17.00

Baked Camembert, sweet onion jam and spiced cashews, toasted sourdough 18.00 **GFO**

Platter of cured meats, gordal olives with chilli and fennel, whipped ricotta and basil pesto, garlic pizzette 22.00 **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 for a full list of allergens.

