THE Moat House ACTON TRUSSELL

Appetisers

Gordal olives, fennel, chilli, garlic & smoked roasted almonds V GF 7.00
Pork & stilton pie, piccalilli, beer pickled onions 8.00
Salt & pepper squid, Korean ketchup, sesame spring onion 8.00
Sun-blushed tomato & herb focaccia, whipped pesto butter VO 7.50
Lamb keema arancini, green chilli coriander & mint chutney 8.00

Starters

Spiced parsnip & coconut milk soup, green chilli chutney, bhaji onion VGF 8.00

Salt baked celeriac schnitzel, celeriac purée, pickled apple, candied walnut, caper & lemon butter, golden sultanas V 8.50

Pressed ham hock, parsley & mustard terrine, potato salad, piccalilli purée GF 9.00

Gin cured salmon, horseradish crème fraiche, fennel slaw, caraway & rye bread GFO 12.00

Fried goat's cheese, crottin, beetroot ketchup, beets, hot honey dressing, chicory GFO 9.00

Coconut poached cod, Thai green curry, tempura mussels, pickled mooli GFO 13.00

Sharers

Baked Camembert, smoked almonds, truffled honey, fig chutney, caraway & rye bread GFO 22.00
Antipasti, gordal olives, smoked roasted almonds, tomato & herb focaccia, ricotta stuffed peppers, balsamic onions GFO 24.00

Mains

Tandoori guinea fowl, confit leg samosa, lentil dhal, caramelised cauliflower purée, makhani sauce 24.00

Battered cod fillet, thrice cooked chips, crushed peas, tartare sauce & lemon GF 19.00

Venison haunch short crust pastry pie, sticky red cabbage, root vegetable mash, port wine & juniper sauce 24.00

Porcini mushroom and white truffle risotto, Jerusalem artichoke, kale, crematta sage & hazelnuts V 17.00
Add pancetta wrapped chicken 6.00

Roast cod, herb crust, butterbean, pancetta, roasted fennel, mussels, celeriac velouté 28.00

Endive, crispy goat's cheese, beetroot, orange & candied walnut salad, truffled honey dressing V 18.00

Slow cooked beef feather blade, horseradish & potato croquette, savoy cabbage & smoked bacon, chestnut mushrooms and baby roast onion GFO 26.00

Tandoori cauliflower steak, lentil dhal, caramelised cauliflower purée, green chilli chutney, bhaji onions, curry crisp, makhani sauce GFO V 17.00

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 & served with thrice cooked chips, roasted Portobello mushroom, Provençal plum tomato, sweet, pickled shallot and watercress salad

8 rib eye steak 36.00 | 10 oz rump steak 30.00 | Chateaubriand to share 72.00 GF

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

Dunwood Farm beef burger, smoked streaky bacon, beef dripping onions, provolone cheese, Dijonnaise, dill pickles, fries, coleslaw GFO 19.00

Fried Korean chicken, kimchi, kewpie mayo, Korean ketchup, brioche bun, salt & pepper fries, smashed cucumber 18.00

Peppered flat iron steak, au poivre sauce, Koffman's fries, pickled shallot & watercress, mushroom ketchup GF 29.00

Sides

Truffle & parmesan fries V GF 5.50 | Beef dripping mash GF 5.00 | Savoy cabbage, kale, duck fat and pancetta GF 5.50
Honey & sage roasted piccolo parsnips & chantenay carrots VO GF 5.50 | Buttermilk onion rings V GF 5.00 | Thrice cooked chips V GF 5.00

V – vegetarian & 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
ACTON TRUSSELL

Sandwiches (available 12-5:30pm)

Served with house slaw & crisps

Gluten free bread available upon request

Fish Finger

Cod goujons, tartare sauce, crushed peas, iceberg lettuce, served on a seeded brioche bun GFO 13.00

Rump Steak

Rump steak, beef dripping onions, provolone cheese, Dijonnaise served on the rustic baguette

GFO 15.00

Chicken Pesto

Chicken, smoked streaky bacon, mozzarella, pesto mayonnaise & rocket served on the rustic baguette

GFO 13.00

Tuna Melt

Tuna mayonnaise, spring onion & chilli flakes, melting Cheddar served on the rustic baguette

GFO 10.00

Cheese Rarebit

Open sandwich of cheese rarebit, tomato chutney, honey roast ham on toasted sourdough 12.00

Plant Based Cheese Rarebit

Open sandwich of plant based cheese rarebit, tomato chutney on toasted sourdough V 10.00

Upgrade to parsnip & coconut soup, thrice cooked chips or fries 3.50

Truffle & Parmesan fries 4.00

Sharing Boards

Baked Camembert, smoked almonds, truffled honey, fig chutney, caraway & rye bread GFO 22.00

Antipasti, gordal olives, smoked roasted almonds, tomato & herb focaccia, ricotta stuffed peppers, balsamic onions GFO 24.00

V – vegetarian & 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.