

THE Moat House

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

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	Pressed ham hock, parsley & mustard terrine, potato salad, piccalilli purée GF 9.00	Fried goat's cheese, crottin, beetroot ketchup, beets, hot honey dressing, chicory GFO 9.00
Salt baked celeriac schnitzel, celeriac purée, pickled apple, candied walnut, caper & lemon butter, golden sultanas V 8.50	Gin cured salmon, horseradish crème fraîche, fennel slaw, caraway & rye bread GFO 12.00	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	Porcini mushroom and white truffle risotto, Jerusalem artichoke, kale, crematta sage & hazelnuts V 17.00 Add pancetta wrapped chicken 6.00	Slow cooked beef feather blade, horseradish & potato croquette, savoy cabbage & smoked bacon, chestnut mushrooms and baby roast onion GFO 26.00
Battered cod fillet, thrice cooked chips, crushed peas, tartare sauce & lemon GF 19.00	Roast cod, herb crust, butterbean, pancetta, roasted fennel, mussels, celeriac velouté 28.00	Tandoori cauliflower steak, lentil dhal, caramelised cauliflower purée, green chilli chutney, bhaji onions, curry crisp, makhani sauce GFO V 17.00
Venison haunch short crust pastry pie, sticky red cabbage, root vegetable mash, port wine & juniper sauce 24.00	Endive, crispy goat's cheese, beetroot, orange & candied walnut salad, truffled honey dressing V 18.00	

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 **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
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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

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

Cheese rarebit, tomato chutney, honey roast ham served on toasted sourdough 12.00

Plant Based Cheese Rarebit

Plant based cheese rarebit, tomato chutney served 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, gorgonzola olives, smoked roasted almonds, tomato & herb focaccia, ricotta stuffed peppers, balsamic onions **GFO** 24.00

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