

Sunday Sample Menu

Buckwheat sourdough loaf, house baked onion loaf, whipped marmite butter 4.50

STARTERS

Pea and courgetti velouté, orzo, mint and pine nut pesto 8.00

Pressed ham hock terrine, piccalilli, parsley aioli, toasted sourdough 8.00

Crispy goats' cheese crottin candied walnuts, beetroots, endive salad, truffled honey 7.50

Asparagus, poached Legbar hen's egg, hollandaise sauce, brioche croutons, shaved parmesan 8.50

Cod brandade Scotch egg, piperade, saffron aioli 9.50

MAINS

Roast topside of Dunwood Farm beef, Yorkshire pudding, roast potatoes, seasonal vegetables, roast beef gravy 21.00

Roast pork loin, crackling, baked apple purée, sage, onion & sausage meat stuffing, pork crackling, roast potatoes, seasonal vegetables, roast pork gravy 20.00

Half & half (beef & pork) Yorkshire pudding, sage, onion & sausage meat stuffing, apple sauce, pork crackling roast potatoes, seasonal vegetables, roast gravy 22.00

Stone bass, crispy squid, piperade, fennel, white bean and tomato salad, extra virgin olive oil 23.00
Roscoff onion tart tatin, apple and watercress salad, plant-based feta

Potato gnocchi, tomato fondue, pepperonata, roasted fennel, confit cherry vine tomatoes, Kalamata olive and basil pesto, plant-based feta 16.50

Battered haddock, crushed peas, triple cooked chips, tartar sauce, charred lemon 18.50

Dunwood Farm beef and marrow burger, Cornish Brie, smoked streaky, tomato chutney, butterhead lettuce, burger relish served on a brioche bun with red cabbage slaw and skinny fries 19.00

SIDES

Roast potatoes 4.50

Buttered crushed carrot & swede 4.50

Cauliflower cheese 5.50

Yorkshire pudding 1.50

Pork crackling & apple sauce 3.50

Sage, onion & sausage meat stuffing 2.50

SANDWICHES

Hot roast beef on a demi rustic baguette, roast potatoes, roast beef gravy 13.50

Roast pork loin, sausage meat stuffing & apple sauce on a demi rustic baguette, roast potatoes, roast pork gravy 12.50

DESSERTS

Clotted cream and strawberry cheesecake, strawberry and elderflower sorbet 8.00

Molten chocolate tart, salted caramel ice cream, chocolate tuile 9.00

Iced peach parfait, raspberry sorbet, peach purée, nougatine tuile 9.00

Pineapple, miso sticky toffee pudding, spiced caramel, sesame and lime ice cream 8.00

Selection of cheeses, savoury biscuits, fruit chutney, pickled celery & grapes 12.00

Homemade chocolate fudge 2.50

We love to see your posts & stories about your time at The Moat House on Instagram! Don't forget to tag us @themoathouse so we can share them.