

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

Hot smoked salmon, pea & dill tartlet, chive crème fraiche, watercress 9.00

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

Sea trout, warm salad of potatoes, capers, dill, brown shrimp butter sauce, shaved fennel 23.00

Roscoff onion tart tatin, apple and watercress salad, plant-based feta (v)

Truffled orzo risotto, peas, asparagus, oyster mushrooms, roasted courgettes & parmesan (v) 16.50

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

Dunwood Farm beef patty, smoked streaky bacon, mature Cheddar, beef tomato, butterhead lettuce, pickles, burger relish served on a seeded brioche bun with house slaw & 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

Banana sticky toffee pudding, peanut butter caramel, peanut tuile, banana & 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.