Sunday Sample Menu

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

STARTERS

Celeriac & apple soup, blue cheese, browned butter, roasted hazelnuts V GFO 8.00
Ham hock mustard & parsley terrine, potato & caper salad, piccalilli purée GF 9.00
Crispy goat's cheese crottin, beetroot ketchup, beetroots, chicory, hot honey GFO 9.00
Gin cured salmon, horseradish crème fraiche, fennel slaw, caraway & rye bread GFO12.00
Lamb keema arrancini, green chilli & mint chutney 8.00

MAINS

Roast topside of Dunwood Farm beef, Yorkshire pudding, roast potatoes, seasonal vegetables, roast beef gravy GFO 23.00
Roast loin of Packington farm pork, baked apple purée, sage, onion & sausage meat stuffing, pork crackling, roast potatoes, seasonal vegetables, roast pork gravy GFO 21.00
Half & half (beef & pork) Yorkshire pudding, sage, onion & sausage meat stuffing, apple sauce, pork crackling roast potatoes, seasonal vegetables, roast gravy GFO 24.00
Dunwood Farm beef burger, smoked streaky bacon, beef dripping onions, provolone cheese, Dijonnaise, dill pickles, fries, coleslaw GFO 19.00
Mushroom & white truffle risotto, Jerusalem artichoke, kale, crematta sage & hazelnuts V 17.00
Roast cod, herb crust, butterbean, pancetta, roasted fennel, mussels, celeriac velouté 28.00
Portobello mushroom, Camembert & kale wellington, caramelised butternut squash purée, red wine sauce V 16.50
Battered cod fillet, thrice cooked chips, crushed peas, tartar sauce, griddled lemon GFO 18.75

SIDES

Roast potatoes V GFO 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 GFO 15.50
Roast pork loin, sausage meat stuffing & apple sauce on a demi rustic baguette, roast potatoes, roast pork gravy GFO 13.50

DESSERTS

Sticky toffee apple and date cake, toffee sauce, blackberry crumble ice cream VO GFO 8.00
Molten chocolate tart, salted caramel, praline ice cream, chocolate tuile 9.00
Gingerbread crème brûlée, pear sorbet, mulled pear, gingersnap GFO 8.00
Morello cherry brioche bread pudding, amaretto custard 8.00

V – vegetarian & vegan | VO – vegan option available | GF – gluten free | GFO – gluten free option available

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.