

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 fraîche, fennel slaw, caraway & rye bread **GFO** 12.00
- 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 **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.