

# VEGETARIAN & VEGAN

## TO BEGIN

Broccoli velouté, whipped plant-based feta, wild garlic & smoked almond pesto 8.50

English asparagus, mushroom ketchup, crispy capers, girolles, mushroom croutes 8.50

## MAIN COURSES

Risotto of spring vegetables, crematta, preserved lemon, tempura courgette 16.50

Pressed Jersey Royal potato & spring onion terrine, sprouting broccoli, girolles, watercress velouté 16.50

## SIDES

Charred hispi cabbage, crispy onions

Triple cooked chips

Roasted chantenay carrots, tarragon & pine nuts

New potatoes

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

## GIFT TREE

## DESSERTS

Mango panna cotta, coconut & kaffir lime sorbet, mango crisp 8.50

Rhubarb & whipped tofu mille-feuille, rhubarb sorbet, ginger crumb 8.50

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.

*Please note, our dish descriptions are not a full ingredient list.  
For allergy information please scan the QR code:*

