

# VEGETARIAN & VEGAN

## TO BEGIN

Velouté of Jerusalem artichokes, maitake mushrooms, chervil oil 8.50

Butternut squash arancini, pear, pickled walnut and date ketchup 8.50

## MAIN COURSES

Celeriac schnitzel, caramelised celeriac purée, mushroom, crispy kale, browned butter, caper and sage 16.50

Curry spiced caramelised cauliflower risotto, cauliflower beignets, golden sultanas, toasted almonds 16.50

## SIDES

Tripple cooked chips 5.00

Brown sugar roasted parsnips & carrots, hazelnut dukkah 5.00

Sautéed savoy cabbage & kale 5.00

## GIFT TREE

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

## DESSERTS

Spiced parsnip cake, rum caramel, candied walnut and orange blossom ice cream 8.00

Bitter chocolate cigar, peppermint ice cream, coco nib 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:*

