

VEGETARIAN & VEGAN

TO BEGIN

Salad of heirloom tomatoes, red pepper gazpacho, basil verde, black olive tuile 9.00

Pea velouté, crematta and pea tortellini, chive oil 8.00

MAIN COURSES

Salt baked beetroot tart tatin, whipped plant based feta, maple roasted chicory, apricot ketchup, pickled beets 16.50

Hasselback carrot, aubergine purée, torched gem, spiced tabouleh, confit tomatoes, preserved lemon yoghurt, hazelnut dukkah 16.50

SIDES

Kos lettuce wedge salad, ranch dressing, stilton 5.00

Triple cooked chips 5.00

New potatoes with chimichurri 5.00

Sugar snap peas, garlic and mint butter 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

Whipped tofu, caramelised pastry, textures of raspberry, raspberry and lemon verbena sorbet 8.00

Apricot, Amaretto frangipane tart, orange blossom ice cream, nougatine tuile 8.00

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:*

