

VEGETARIAN & VEGAN

TO BEGIN

Pea velouté, spring onion, fresh peas, plant based feta, lovage pesto 8.00

Crematta, grilled peach, tomato salad, candied smoked almonds, peach gazpacho 8.50

MAIN COURSES

Aubergine milanese, tomato fregola, peperonata, walnut and olive pesto 16.50

Char sui king oyster mushroom, choi sum, carrot and miso purée, pickled daikon
radish jackfruit spring rolls 16.50

SIDES

Triple cooked chips 5.00

New potatoes 5.00

Roast chantenay carrots 5.00

Tenderstem broccoli, hazelnuts 6.00

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

Strawberry pavlova, whipped vanilla tofu, macerated strawberries, strawberry and elderflower sorbet 8.50

Dark chocolate tart, raspberries, nougatine tuile, vanilla bean ice cream 9.00

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:*

