

VEGETARIAN & VEGAN

TO BEGIN

Jerusalem artichoke risotto, crispy salt baked artichoke, kale pesto, chestnut 8.00

Smoked vegan Cheddar and mushroom rarebit croquette, buttered leeks truffled aioli 8.00

MAIN COURSES

Salt baked celeriac tart tatin, celeriac purée, roast pear, curly kale, candied walnuts, sherry vinegar caramel 16.50

Pumpkin gnocchi, plant-based ricotta, roast pumpkin, king oyster mushroom, sage, maple roasted pumpkin seed 16.50

SIDES

Tripple cooked chips 5.00

Maple roasted carrots & pine nuts 5.00

Winter greens & crispy onions 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

Chocolate brownie, roast banana, salted caramel peanut butter ice cream 8.50

Pear frangipane tart, Pedro Ximénez, parsnip ice cream 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:*

