

Sunday Sample Menu

Buckwheat sourdough loaf, house baked onion loaf, whipped marmite butter 4.50

STARTERS

Spiced parsnip & lentil soup, coriander & chilli pistou, crispy onions 7.00

Smoked haddock & parmesan arancini, buttered leeks, mornay sauce 8.00

Pressed terrine of pork shoulder, prunes, apple ketchup, toasted sourdough loaf 8.00

Warm open tart of goat's cheese, beetroot & fig jam, sherry vinegar caramel, candied walnuts 7.50

Beetroot cured salmon, horseradish crème fraîche, fennel, orange, pumpernickel bread 11.00

MAINS

Roast topside of Dunwood Farm beef, Yorkshire pudding, roast potatoes, seasonal vegetables, roast beef gravy 21.00

Roast pork loin, crackling, baked apple purée, sage, onion & sausage meat stuffing, pork crackling, roast potatoes, seasonal vegetables, roast pork gravy 20.00

Half & half (beef & pork) Yorkshire pudding, sage, onion & sausage meat stuffing, apple sauce, pork crackling roast potatoes, seasonal vegetables, roast gravy 22.00

Roast cod loin, celeriac purée, roast celeriac, leeks, mussels, dill butter sauce 21.00

Pumpkin gnocchi, kale & sage pesto, roasted pumpkin, maple roasted pumpkin seeds, plant-based ricotta 16.00

Dunwood Farm beef & marrowbone burger, streaky bacon, balsamic onions, Emmental cheese, brown butter & maple mayonnaise in a seeded brioche bun with skinny fries & house slaw 19.00

Roscoff onion tarte tatin, Camembert cheese, parsnip purée, roast parsnips & hazelnuts 17.00

Battered haddock & chips, charred lemon, minted crushed peas, tartar sauce 18.50

SIDES

Roast potatoes 4.50

Buttered crushed carrot & swede 4.50

Cauliflower cheese 5.50

Yorkshire pudding 1.50

Pork crackling & apple sauce 3.50

Sage, onion & sausage meat stuffing 2.50

SANDWICHES

Hot roast beef on a demi rustic baguette, roast potatoes, roast beef gravy 13.50

Roast pork loin, sausage meat stuffing & apple sauce on a demi rustic baguette, roast potatoes, roast pork gravy 12.50

DESSERTS

Morello cherries, kirsch cream, choux bun, bitter chocolate sauce, mascarpone ice-cream 9.00

Spiced pear frangipane tart, Amaretto caramel sauce, vanilla bean ice-cream 8.00

Banana & custard crème brûlée, toffee ice-cream, chocolate sable biscuit 8.00

Biscoff sticky toffee pudding, vanilla ice-cream 8.00

Selection of cheeses, savoury biscuits, fruit chutney, pickled celery & grapes 12.00

Homemade chocolate fudge 2.50

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.