

Sunday Menu

2 Courses £29 | 3 Courses £35

STARTERS

Maple roasted butternut squash soup, chestnut & sage pesto
Smoked haddock & cheddar croquette, pea & preserved lemon puree, pickled cucumber & capers
Crispy goats' cheese crotin, Waldorf salad, date & apple puree
Beetroot cured salmon, horseradish crème fraîche, fennel & orange, pumpernickel bread
Pressed terrine of confit dug leg, beetroot, fig & range chutney, toasted sour dough

MAINS

Roast topside of Dunwood Farm beef, Yorkshire pudding, roast potatoes, seasonal vegetables, roast beef gravy
Roast pork loin, crackling, baked apple purée, sage & apricot stuffing, roast potatoes, seasonal vegetables roast pork gravy
Half and half of roast beef & pork, with all the traditional trimmings
Roast hake, cave aged Cheddar rarebit, celeriac & potato rosti, leek & mussel velouté
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
Battered haddock, chips, charred lemon, minted crushed peas, tartar sauce
Roscoff onion tarte tatin, Camembert cheese, parsnip puree, roast parsnip & hazelnuts
Cavatelli pasta, roasted butternut squash, chanterelle mushrooms, kale, pumpkin seeds, plant-based Parmesan

MAKE THE MOST OF YOUR ROAST

Yorkshire pudding 1.50
Roast potatoes 3.50

DESSERTS

Apple & blackberry trifle, apple sorbet, maple & cinnamon oat granola
Pear, mincemeat & almond frangipane tart, mulled anglaise
Black cherry, whipped mascarpone & vanilla choux bun, bitter chocolate sauce, cherry & kirsch sorbet
Warm chocolate & Guinness cake, marmalade ice-cream
Selection of cheeses, savoury biscuits, fruit chutney, pickled celery and grapes
2.50 supplement

Coffee and petit fours £3.50

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.