

Sunday Sample Menu

2 Courses £29 | 3 Courses £35

STARTERS

Spiced parsnip and lentil soup, coriander and chilli pistou, crispy onions
Smoked haddock and parmesan arancini, buttered leeks, mornay sauce
Pressed terrine of pork shoulder, prunes, apple ketchup, toasted onion loaf
Warm open tart of goats' cheese, fig jam, sherry vinegar caramel, candied walnuts and beetroot
Gin cured salmon, lemon gel, pickled cucumber, radish, caper berries

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 cod lion, celeriac purée, leeks, mussels, dill butter sauce
Pumpkin gnocchi, kale and sage pesto, roasted pumpkin, maple roasted pumpkin seeds, plant-based ricotta
Battered cod and chips, charred lemon, minted crushed peas, tartar sauce
Dunwood Farm beef brisket burger, smoked streaky bacon, mature Cheddar, beef tomato and butterhead lettuce, béarnaise aioli, toasted sourdough bun, Koffman fries, house slaw
Curried cauliflower risotto, cauliflower pakoras, crispy onions, toasted almonds

MAKE THE MOST OF YOUR ROAST

Yorkshire pudding £1.50

Roast potatoes £3.50

DESSERTS

Biscoff sticky toffee pudding, vanilla ice cream
"Black Forest Choux bun" – Morello cherries, kirsch cream, bitter chocolate sauce, mascarpone ice cream
Spiced pear frangipane tart, amaretto caramel sauce, vanilla bean ice cream
Banana and custard crème brûlée, toffee ice cream, chocolate sable biscuit
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.