

A LA CARTE

Selection of homemade breads, flavoured butter 4.00

TO BEGIN

- Thai cured salmon, pickled kohlrabi, tempura mussels, Thai green curry emulsion 12.00
- Confit duck leg raviolini, celeriac purée, celeriac velouté, chestnut, browned butter and sage 10.00
- Crispy Burford brown hens' egg, Jerusalem artichoke risotto, winter truffle 9.50
- Pig cheek rissole, caper and sultana purée, celery and apple, pickled walnut 9.50
- Poached cod, vintage Cheddar rarebit, leeks, cèpe purée, king oyster mushroom 12.00

MAIN COURSES

- Venison, butternut squash fondant, spiced butternut squash jam, pickled blackberries, venison boudin, cavalo nero, huntsman sauce 29.00
- Beef rump, oxtail cottage pie, carrot and tarragon purée, roast Roscoff onion, bordelaise sauce 26.00
- Tandoori guinea fowl, guinea fowl leg samosa, bhuna onions, black lentil dahl, caramelised cauliflower purée, makhani sauce 25.00
- Monkfish, pancetta, celeriac purée, buttered leeks, mussels, potato and herring roe, smoked butter sauce 25.00
- Salt baked celeriac tart tatin, celeriac purée, kale, roast pear, candied walnuts, Shropshire blue, sherry vinegar caramel 17.00

GRILLS

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm set in the heart of the Staffordshire Moorlands. All steaks are cooked on our charcoal Konro Grill and served with triple cooked chips, Portobello mushroom, watercress and pickled shallot salad

Bone on sirloin steak 35.00 | 8 oz ribeye steak 35.00 | Chateaubriand for 2 to share 35.00pp

Bearnaise butter or au poivre sauce 3.50

PUB CLASSICS

- Tempura cod, crushed peas, triple cooked chips, tartar sauce and lemon 18.00
- Dunwood Farm beef patty, toasted brioche bun, chorizo, chilli jam, beef tomato Manchego cheese, garlic salt and oregano French fries, house slaw 16.50
- Slow braised beef brisket and ale suet pudding, creamed potatoes, confit carrot, kale, ale gravy 18.50
- Pumpkin gnocchi, chestnut mushroom, plant-based ricotta, roasted pumpkin, sage, kale pesto 16.00

SIDES

- Tripple cooked chips 5.00
- Maple roasted carrots & pine nuts 5.00
- Winter greens, smoked bacon & crispy onions 5.00
- Beef dripping creamed potatoes 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.

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:



DESSERTS

A LA CARTE

- Pear frangipane tart, Pedro Ximénez caramel, parsnip ice cream 8.00
Paris-breast, praline cream, espresso syrup, milk sorbet, candied hazelnut 8.00
“Cherry pie” - vanilla diplomat, poached morello cherries, almond streusel, feuille de brick, kirsch
cherry ripple ice cream 8.50
Chocolate fondant, miso caramel, sesame brittle, roast banana ice cream 9.00
Selection of cheese and biscuits, pickled celery, quince membrillo 14.50
Filter coffee and truffles 3.50

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DESSERT COCKTAILS

- Espresso Martini 11.00 - Double espresso, Smirnoff vodka, Tia Maria & vanilla
Boozy Brownie 9.00 - Baileys, crème de cacao, double cream & chocolate
After 8 9.00 - Smirnoff vodka, crème de menthe & Baileys

DESSERT WINES

Vat 5 Botrytis Semillon 2016, De Bortoli (Vegan Friendly) 5.00 (75ml) | 20.00 (37.5cl)
(AUSTRALIA – Riverina) A rich and intense wine packed full of honeyed peach and apricot fruits,
nutty notes and a balancing slice of acidity.

Elysium Black Muscat 2016, Quady 7.20 (75ml) | 27.50 (37.5cl)
(USA – California) Made from black skinned Muscat, floral aromas and a red fruited and velvety
mouthfeel makes this Elysium wonderful with blue cheeses and fruit-based desserts or chocolate.

Chateau Petit Vedrines 2015, Sauternes 8.10 (75ml) | 28.50 (37.5cl)
(FRANCE – Bordeaux) A lovely example of traditional Sauternes with exquisitely subtle honeyed
fruits, and a simply luscious mouthfeel. Something to enjoy with lighter and fruity desserts.

PORT

Cockburn’s fine ruby 4.20 (50ml glass) 33.00 (bottle)
Gentle, easy drinking style

Taylor’s 10yr Old Tawny 4.25 (50ml glass) 49.95 (bottle)
Aged in large wooden casks for 10 years, giving it the tawny colour as well as complex dried fruit
flavours including prune, fig and walnut

Taylor’s ‘Late Bottled Vintage’ 2007 4.50 (50ml glass) 45.00 (bottle)
On the nose, cassis and blackberry jam with hints of smoke and spice. Then sweet black fruits, spice
and liquorice, with good concentration and soft texture

Warre’s Vintage Port 10.30 (50ml glass) 100.00 (bottle)
One of the finest Port producing years. Full-bodied and beautifully structured, yet delicate wine