

Bar Menu

Nibbles

- Warm Comté cheese choux buns, tomato fondue 6.50
- Salt and pepper squid, sweet chilli, spring onions, Thai green mayonnaise 7.50
- Babba ganoush, toasted pinenuts, pomegranate seeds, griddled flat bread 7.00 v
- Honey and mustard glazed pork chipolatas, crispy onions, stout ketchup 6.50
- Ras el hanout spiced mixed Marseille olives, pickles and lupini beans 6.50 v

Starters

- Spiced carrot and coriander soup, bhaji onions, coconut and coriander yoghurt 7.50 v
- Beetroot cured salmon, pickled fennel and orange salad, horseradish crème fraiche, spelt bread 10.00
- Confit duck leg and chestnut terrine, parsnip remoulade, date ketchup, toasted sour dough 8.50
- Thai chicken, jasmine rice arancini, pickled radish, Thai green aioli 7.50
- Mushroom and smoked vegan Cheddar rarebit croquette, truffled aioli, buttered leeks 7.50 v

Sandwiches (available 12-5pm)

Served on sliced white or wholemeal bloomer bread with house slaw and tortilla chips

- Crispy chicken, chorizo, Manchego cheese and chilli jam 9.50
- Battered cod goujons, tartar sauce and lettuce 10.00
- Chargrilled rump steak, truffled aioli, caramelised onion marmalade, watercress 14.50
- Tuna, spring onion and chilli mayonnaise, Cheddar cheese, toastie 8.50
- Honey roast ham, beef tomato, piccalilli, Croxton manor Cheddar, gem lettuce 9.50
- Toasted Portobello mushroom, smoked Applewood cheese rarebit and date ketchup 8.50
- Upgrade your crisps to hand cut chips or fries 2.50**

Please note, our dish descriptions are not a full ingredient list. For allergy information please scan the QR code:



v – suitable for vegetarians and vegan

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Mains

- Slow braised beef brisket and ale suet pudding, creamed potatoes, confit carrot, kale, ale gravy 18.50
- Battered cod fillet, crushed peas, triple cooked chips, tartar sauce 18.00
- Venison sausages, fried bubble and squeak cake, caramelised onion, port and thyme gravy braised red cabbage 17.00
- Roast hake fillet, basil and lemon crumb, tomato fondue, roasted red pepper, basil gnocchi 23.00
- Curried potato, carrot pea and coriander pie, lentil and coconut dahl, roasted cauliflower 17.00 v
- Dunwood Farm beef patty, toasted brioche bun, chorizo, chilli jam, beef tomato Manchego cheese, garlic salt and oregano French fries, house slaw 16.50
- Thai fried chicken breast, toasted brioche bun, pickled daikon radish, Thai green mayonnaise, French fries, house slaw 16.00
- Pumpkin gnocchi, chestnut mushroom, plant-based ricotta, roasted pumpkin, sage, kale pesto 16.00 v

Moat House Grills

Our steaks are sourced from Dunwood Farm, a family run, 170 acre all grass farm set in the heart of the picturesque Staffordshire Moorlands.

Served with Portobello mushroom, grilled tomato, pickled shallot and watercress salad, thick cut chips

8oz ribeye steak 33.00

8oz sirloin steak 32.50

10oz rump steak 29.50

Flat iron steak, cooked medium rare, fried hens' egg, garlic salt and oregano fries, Chimichurri 24.00

Add a sauce to your steak 3.50

Peppercorn & brandy | Blue cheese | Beef dripping gravy

Sides 4.50

Triple cooked chips / Skinny fries / Onion rings / Side salad / Garlic bread / Selection of seasonal vegetables

GiftTree

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. Choose your GiftTree now at www.GiftTrees.com/the-lewis-partnership

Bar Menu

Desserts

Baked apple crème brûlée, cinnamon sable biscuit, blackberry sorbet 7.50

Orange and ginger brioche treacle tart, clotted cream ice cream 7.50

Warm chocolate brownie, caramelised banana, peanut butter ice cream, salted caramel sauce 8.00 *v*

Black forest pavlova, Kirsh cream, morello cherries, cherry purée, chocolate sorbet, shaved chocolate 8.00

Selection of cheeses, savoury biscuits, pickled celery, chutney and grapes 12.00

Hot Drinks

Espresso 3.00

Americano 3.20

Cappuccino 3.75

Latte 3.75

Flat white 3.50

Macchiato 3.10

Floater coffee 3.95

Mocha 3.95

Extra shot 0.75

Decaffeinated coffee available on request

Hot chocolate 3.75

Tea Pigs tea 2.75

Cocktails

Campfire 12.00

Jack Daniel's, Lagavulin & marshmallow

Espresso Martini 11.00

Double espresso, Smirnoff vodka, Tia Maria & vanilla

Porn Star Martini 11.75

Vanilla vodka, passion fruit & Prosecco

Sloe Gin Fizz 10.00

Sloe gin, lemon, sugar & soda water

Italian Gentleman 10.00

Bourbon, Campari, lemon & sugar

Rhubarb Amaretto Daisy 10.75

Slingsby Rhubarb gin, Amaretto, lime & grenadine

Peach & Apricot Spritz 10.00

Archers peach schnapps, apricot brandy & soda water

Boozy Brownie 9.00

Baileys, crème de cacao, double cream & chocolate

After 8 9.00

Smirnoff vodka, crème de menthe & Baileys

Apple Cart 10.00

Calvados, triple sec & lemon

Russian Pumpkin 11.00

Smirnoff vodka, Tia Maria, double cream & pumpkin spice

Mojito 10.00

Captain Morgan white rum, lime, sugar, mint & soda water

Violet Collins 10.75

London Dry gin, lime, sugar & violet liqueur

Strawberry Mule 10.00

Smirnoff vodka, strawberries, ginger ale & angostura bitters

Low & No

Homemade Lemonade 3.30 (0% ABV)

Lemon, sugar & soda

Pink Port & Tonic 6.50 (2% ABV)

Pink port with Fever-Tree tonic water

Popstar Martini 6.50 (0% ABV)

Passion fruit, vanilla, lime & lemonade

NOgroni 8.50 (0.5% ABV)

Lyre's Italian Orange, Lyre's Aperitif Rosso & Tanqueray Alcohol Free

Maple No Fashioned 8.50 (0.5% ABV)

Lyre's American Malt, maple syrup & angostura bitters

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