

Bar Menu

Nibbles

- Kalamata olive sour dough pave, chunky tomato hummus 6.50 v
Honey and mustard glazed pork chipolatas, crispy onions 6.00
Salt and pepper squid, sweet chilli sauce, spring onion & sesame 6.00
Bhaji onion rings, cucumber raita 4.50 v

Charcutier platter - salami, chorizo, prosciutto, cornichons, buffalo bocconcini, kalamata olive sour dough, extra virgin olive oil (to share) 18.50

Starters

- Chicken and apricot terrine, carrot & ginger chutney, coronation salad, curried mayo 6.95
Pea soup, orzo pasta, mint & lemon pesto, toasted pine nuts 6.50 v
English asparagus, Portobello fritters, truffled aioli, wild garlic & hazelnut pesto 6.95 v
Battered cod & spring onion fish cake, crushed peas, chip shop curry sauce 7.50
Char sui pork belly, Asian slaw, sweet & sour pineapple ketchup, toasted peanuts 6.50

Mains

- Chicken schnitzel, fried Burford brown hens' egg, wild garlic & caper butter, skinny fries, butterhead lettuce, pickled shallot & parmesan salad 16.50
Spiced tomato orzo, roasted courgette, basil, plant-based feta cheese 15.00 v
Dunwood Farm beef burger, smoked streaky bacon, peppercorn mayo, Comté cheese, tomato, butterhead lettuce, toasted brioche bun, skinny fries, house slaw 16.25
Seatrout, brown crab butter, asparagus, warm potato salad 19.00
Slow braised beef & ale pie, spring cabbage, pea purée, triple cooked chips, ale gravy 18.50
Char sui king oyster mushroom bao bun, pickled cucumber & carrot, toasted peanuts, salt & pepper fries, Asian slaw, sweet & sour pineapple ketchup 15.00 v (add char sui pork 2.00)
Battered fillet of cod crushed peas & mint, triple cooked chips, tartar sauce & lemon 17.00

Sides 4.50

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

v – suitable for vegetarians and vegan

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Don't forget to tag us @themoathouse so we can share them.

Sandwiches (available 12-5pm)

All served on a choice of white or wholemeal ciabattini with crisps and house slaw

Rump steak, Comté cheese, peppercorn mayo, onion marmalade 13.50

Chicken tikka, cucumber raita, lettuce and red onion 8.95

Gammon ham, onion chutney, sliced mature Cheddar, salad cream, sliced tomato, lettuce and cucumber 9.00

Sliced mature Cheddar, onion chutney, salad cream, sliced tomato, lettuce and cucumber (vegan Cheddar available) 8.50 v

Cod goujons, shredded lettuce, tartar sauce 11.00

Upgrade your crisps to hand cut chips or fries 2.50

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, on the edge of the Peak District.

Served with triple cooked chips, roasted Portobello mushroom, watercress, and pickled shallot salad

10 oz rump steak 24.50

8 oz sirloin steak 28.00

Flat iron steak, chimichurri, truffle and parmesan fries, rocket and pickled shallot salad 25.00

Treacle cured bacon chop, fried Burford brown hens' egg, crushed garden peas, triple cooked chips 20.95

Add a sauce to your steak:

Peppercorn and brandy / Blue cheese 3.50

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



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Desserts

Rhubarb and gingerbread trifle, rhubarb sorbet 7.25

Flourless chocolate cake, salted caramel, chocolate tuile, vanilla ice cream 7.95

Banana and custard crème brûlée, biscotti ice cream, caramelised banana 7.25

Cherry Bakewell tart, morello cherry purée, almond milk ice cream 7.25 v

Lemon & mascarpone cheesecake, honeycomb, lemon curd, honey ice-cream 7.25

Selection of cheese, savoury biscuits, damson jelly, celery and grapes 10.00

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

VJOP Old Fashioned 12.50

Sipsmith VJOP gin, sugar & bitters

Rhubarb & Amaretto Daisy 9.50

Slingsby Rhubarb gin, Amaretto, lime & grenadine

Bramble 9.50

Slingsby Blackberry gin, crème de mûre, sugar & lime

Lemon Drizzle 75 | 11.00

Sipsmith Lemon Drizzle gin, lemon, sugar & Prosecco

Pink Chihuahua 8.50

Tequila, lime, lemon, grenadine, orgeat & egg white (vegan alternative available)

Watermelon Sugar 9.75

Tequila, watermelon, lime & Prosecco

Espresso Martini 10.00

Vodka, coffee liqueur, double espresso & vanilla

Porn Star Martini 10.00

Vanilla vodka, passion fruit, vanilla & Prosecco

Honey Honey 10.00

Jack Daniel's honey, vanilla, elderflower, lime & mint

Mojito 9.50

White rum, lime, sugar, mint & soda water

Tokyo Tea 10.00

Vodka, gin, tequila, rum, Midori, triple sec, lime, sugar & soda

Ultraviolet 9.25

Gin, cherry liqueur, crème de violette & lemon

Solero Sharer 8.00 per person

Captain Morgan Tiki Mango & Pineapple rum, orange, pineapple, strawberry, peach & lime

Low & No

Cucumber Gimlet 5.00

Cucumber, lime, sugar & soda water

Italian Soda 4.25

Soda water & flavoured syrup. Ask the team for available flavours

Pink Port & Tonic 6.00 (less than 2% ABV)

Pink port with Fever-Tree tonic water

Popstar Martini 6.00

Passion fruit, vanilla, lime & lemonade

v – suitable for vegetarians and vegan

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