

The Orangery
Restaurant
at
The Moat House



BREAD 4.00

Selection of homemade breads, flavoured butter

TO BEGIN

VELOUTÉ 8.50

Watercress velouté, smoked ham hock, Oxford blue rarebit on toasted spelt bread, compressed apple, mustard seed

LAMB SHOULDER 9.50

Crispy lamb shoulder, gherkin ketchup, garlic aioli, gem lettuce, spring onion, capers, anchovy

ASPARAGUS 9.50

Asparagus, slow cooked Burford brown hens' egg, brown butter and miso hollandaise, tempura enoki mushroom, pickled mushroom

CRAB 12.00

Feuille de brick tartlet, brown crab custard, white crab meat, mooli and apple salad, yuzu gel

COD 9.00

Smoked cod raviolo, buttered leeks, potato and herring roe sauce, chive oil

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



MAIN COURSES

CHICKEN 23.00

Creedy carver chicken, chicken leg and wild garlic Kiev, asparagus, king oyster mushroom, wild garlic aioli, new potatoes cooked in smoked butter

LAMB 28.00

BBQ Kashmiri lamb rump, lentil dahl, spring onion bahji, masala aubergine purée, lamb kofta

PLAICE 25.00

Plaice, brown shrimp grenobloise, broccoli purée, samphire, lemon and tarragon gnocchi

BEEF 23.00

Slow braised beef cheek, Blacksticks blue, gherkin gravy, pomme purée, spring greens cooked in beef dripping, onion fritter

CELERIAC 16.00

Salt baked celeriac schnitzel, fried Burford brown egg, caper and lemon butter, caramelised celeriac purée, king oyster mushroom, charred spring onion

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.

All steaks are cooked on our charcoal Konro Grill and are served with triple cooked chips, Portobello mushroom, watercress, and pickled shallot salad

Bone on sirloin steak 32.00

8 oz ribeye steak 30.00

Tomahawk for 2 to share 35.00pp (includes choice of sauce)

Choose from bearnaise butter or au poivre sauce to compliment your steak (3.00 supplement)

PUB CLASSICS

COD 17.50

Tempura cod, crushed peas and mint, triple cooked chips, tartare sauce and lemon

BURGER 16.50

Dunwood Farm beef burger, smoked streaky bacon, peppercorn mayo, Comté cheese, tomato, butterhead lettuce, toasted brioche bun, skinny fries, house slaw

PIE 18.50

Slow braised beef & ale pie, spring cabbage, pea purée, triple cooked chips, ale gravy

ORZO 15.00

Spiced tomato orzo, roasted courgette, basil, plant-based feta cheese

SIDES

Truffle & parmesan triple cooked chips 5.50

Wedge salad, garlic aioli, Blacksticks blue cheese, pickled shallots 5.00

New potatoes, lemon & mint butter 6.00

Wilted spring greens, miso butter, toasted sesame seeds 5.00

Heritage carrots, tarragon, orange & hazelnut pesto 5.50

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DESSERTS

ALMOND & ORANGE CAKE 8.00

Almond and orange cake, poached rhubarb, crystalised ginger and crème fraiche sorbet

PARFAIT 8.00

Banana parfait, sesame tuile, banana and miso jam, soured cream sorbet

“SNICKERS” 8.50

“Snickers bar” chocolate crèmeux, peanut butter caramel, nougat ice cream

TART 8.00

Japanese citrus tart, coconut meringue, coconut and kaffir lime leaf ice cream

CHEESE

3 cheeses 10.50 | 5 cheeses 13.50

Selection of cheese and biscuits, celery, grapes and fruit chutney

COFFEE 3.50

Filter coffee and truffles

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DESSERT COCKTAILS

Grasshopper 9.00

Taking its name from its green colour, the Grasshopper combines crème de menthe, crème de cacao, and double cream. Like mint choc-chip ice cream – for grown-ups!!

Espresso Martini 10.00

A shot of freshly ground coffee, shaken with vodka, Kahlua and a splash of vanilla syrup.

DESSERT WINES

Vat 5 Botrytis Semillon 2016, De Bortoli (Vegan Friendly) – 37.5cl 6.00 20.00

(AUSTRALIA – Riverina) Carefully produced by the masters of Australian dessert wine, this is 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 – 37.5cl 7.00 26.50

(USA – California) Made from black skinned Muscat, floral aromas and a red fruited and velvety mouthfeel makes this Elysium wonderful with blue cheeses and desserts containing fruits or chocolate.

Chateau Petit Vedrines 2015, Sauternes – 37.5cl 8.00 28.00

(FRANCE – Bordeaux) A lovely example of traditional Sauternes made with the Semillon grape with exquisitely subtle honeyed fruits, and a simply luscious mouthfeel. Something to enjoy with the lighter and fruity style of desserts.

Henry of Pelham Vidal Ice Wine - 20cl 32.00

(CANADA) Harvesting the grapes at night with temperatures at -8°C ensures a very concentrated wine follows. Tropical aromas dominated by pineapple and mango. The palate is tart and piquant but very rich, complex and persistent. Perfect with fresh fruit, fruit-based desserts and strong cheeses.

PORT SELECTION

Cockburn's fine ruby 3.35 (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 3.65 (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 1985 10.30 (50ml glass) 100.00 (bottle)

One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.