

Grill Night

£39.95 for 2 people including a bottle of house wine

Appetiser

Sour dough loaf, whipped sun blushed tomato, garlic and basil butter

Why not add a starter? (Additional charge applicable)

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

10 oz rump steak

8 oz sirloin steak (4.00 supplement)

16 oz T-bone steak (5.00 supplement)

All steaks are served with triple cooked chips, Portobello mushroom & tomato

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

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

Battered cod, crushed peas and mint, triple cooked chips, tartar sauce and lemon

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

Sauces 3.25

Peppercorn and brandy

Blue cheese

Beef dripping gravy

Sides 4.50

Triple cooked chips / Skinny fries

Parmesan & truffle fries / Side salad

Sweet potato fries / Onion rings

Garlic bread

Invisible Chips 3.00

0% fat, 100% hospitality. All proceeds from Invisible Chips go to Hospitality Action, a charity who are doing all they can to support those in the hospitality industry who have been worst affected by Covid-19. For more information visit hospitalityaction.org.uk

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

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.



Grill Night Wines

Our theme night dinners include a complimentary bottle of wine for your enjoyment, but you might also wish to upgrade from the selected list below

Sparkling

Moet & Chandon Brut Imperial £32.50

Generous and tasty, white fruit notes including pear, white peach, and apple

La Scarpetta Prosecco Spumante (Italy) £11.00

Crunchy Green Apples & Peach notes linger on the palate

Prosecco Rosato Spumante (Italy) £12.00

Sparkling rose filled full of raspberries and summer fruits, refreshing, stylish and elegant

White Wines

D'Vine Inzolia, IGT Terre Siciliane (Italy) Included

Fresh with citrusy tones and a hint of peach on the finish

Allan Scott Estate 'Marlborough' Sauvignon Blanc (New Zealand) £8.50

Extremely popular, with refined gooseberry aromas and gently mouth-watering citrus fruits

Grey Gables, Chenin Blanc (South Africa) £8.50

Tropical fruit flavours, with guava and gooseberries. Fresh and fruity.

San Antonio Pinot Grigio (Italy) £8.50

A light, crisp easy style with subtle melon & apple flavours.

Rosé Wines

D'Vine Merlot Rosato (Italy) Included

A strawberry-fruited rosé with a fresh, just off-dry finish

Twisted House, Zinfandel Rose (California) £7.50

Sweet flavours of raspberries and redcurrants with a hint of peaches.

La Serenite Cuvee L'Ame Rose (France) £8.50

Full of Strawberry and Raspberry Aromas with a crisp, long finish.

Red Wines

D'Vine Cabernet Sauvignon (Italy) Included

About 10% of Merlot is added to this soft, juicy-fruited Cabernet Sauvignon which adds to its depth

Bushranger, Shiraz (Australia) £7.50

Full bodied and smooth, with ripe black fruit flavours.

La Vaca Gorda, Malbec (Argentina) £10.50

Aromas of plums and blackberries with hints of sweet spice.

Azabache Rioja Crianza (Spain) £11.00

Deep Cassis fruit Characteristics enhanced by creamy aged barrel notes