

Vegan & Vegetarian

Starters

Asparagus, whipped tofu and miso, tempura enoki, pickled mushroom 8.50

Watercress velouté, compressed apple, mustard seeds, plant based rarebit
toasted spelt bread 8.00

Mains

Curry spiced heritage carrot, lentil dahl, spring onion bahji, masala aubergine
purée, roasted cashews 16.00

Salt baked celeriac schnitzel, caramelised celeriac purée, caper and lemon
dressing, charred spring onions, king oyster mushroom 16.00

Desserts

Orange and almond cake, poached rhubarb, ginger and almond milk ice cream
8.00

Chocolate and coconut caramel tart, kaffir lime and coconut sorbet 8.00

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:*

