

# Father's Day Menu

3 Courses £37.50

## STARTERS

Garden pea and smoked ham hock soup, served with a mature Cheddar cheese toastie

Omelette Arnold Bennet- open omelette of smoked haddock mustard and gratinated gruyère cheese

Lamb kofta Scotch egg, apricot ketchup, compressed gem, pickled red onion, cumin yoghurt

Garlic roasted Portobello mushroom served on toasted sour dough, Blacksticks Blue cheese rarebit

## MAINS

Roast topside of Dunwood Farm beef, Yorkshire pudding, beef dripping roasted potatoes, marmite roasted onion, roast beef gravy

Rolled pork belly stuffed with sage, sausage meat and apricot farce, summer greens, baked apple purée, black pudding croquette, cider and mustard gravy

Roast pollock, batter scraps, curry sauce, crushed minted peas

Broad bean and pea arancini, pea and mint velouté, plant based feta, tenderstem brocolli, pickled shallot

## MAKE THE MOST OF YOUR ROAST

Yorkshire pudding £1.50

Roast potatoes £3.50

## DESSERTS

Vanilla baked rice pudding, toffee apple compote, cinnamon oat granola

Black forest trifle- (poached morello cherries, chocolate custard, kirsch cream, shaved dark chocolate)

Gooseberry crumble tart, clotted cream

Platter of cheeses, savoury biscuits, celery, grapes and fruit chutney

Coffee and petit fours £3.50

We love to see your posts & stories about your time at The Moat House on Instagram!

Don't forget to tag us [@themoathouse](https://www.instagram.com/themoathouse) so we can share them.

Please note, our dish descriptions are not a full ingredient list. For allergy information please speak to a member of the team.