

# Bar Menu

Available - 12pm – 2pm | 5:30pm – 9pm (Monday to Saturday) | 12pm – 9pm (Sunday)

## Starters

Twice fried chicken fillets, Korean sauce, sesame, spring onion & kohlrabi slaw 6.00 **Se, GI, SD, S**  
Vegan chilli con carne arancini, nacho crumb, smashed avocado, sour cream & chives 5.95 **v Ce, Mu, GI**  
Bacon, Cheddar & spring onion Scotch egg, charred baby gem, smoked tomato jam 6.00 **GI, E, SD, Mu**  
Sweet potato, chickpea and coconut velouté, cumin and chick pea falafel 5.50 **v SD, Ce**  
Potted hot smoked salmon & crème fraiche, toasted buckwheat sourdough, orange fennel & pickled radish 6.50 **SD, F, M, GI**

## Mains

Dunwood Farm 10oz aged rump steak, triple cooked chips, griddled tomato, button mushrooms, battered onion rings, béarnaise butter 21.00 **M, Mu**  
Vegan mac 'n' cheese, BBQ pulled jack fruit, corn on the cob, lime & chilli butter 12.95 **v GI, Mu, SD, Ce**  
Battered cod, crushed peas & mint, triple cooked chips, tartar sauce & lemon 13.50 **F, E, SD, M**  
Crab & garlic king prawn pasta, crème fraiche, lemon & coriander, parmesan & garlic crumb 14.50 **Cr, GI, M**  
Chicken skewers marinated in yogurt, ginger & garlic, butter chicken sauce, Bombay new potatoes, kachumber salad 14.95 **M, Mu**  
Dunwood Farm 8oz beef burger, smoked streaky bacon, mature Cheddar, burger sauce, gem, & tomato in a toasted white bun with skinny fries & slaw 13.95 **M, GI, SD, Mu**  
Chickpea & sweetcorn burger, vegan Cheddar, maple & smoked paprika mushroom, smoked tomato jam, gem & tomato in a toasted white bun with skinny fries & slaw 13.00 **v GI, SD, Mu**

## Salads

Heirloom tomatoes, nectarines, burrata, pine nuts, basil, balsamic & maple dressing 10.95 **v SD, Mu, M, Nu**,  
(burrata can be substituted for vegan mozzarella)  
Tikka marinated salmon & king prawns, gem, mango chilli & coconut relish, Bombay new potatoes, kachumber salad 14.95 **SD, F, Mu, Cr, M**  
Caesar salad - Kos lettuce, parmesan, croutons, anchovies, Caesar dressing 12.95 **E, F, SD, M, GI**  
Add piri piri king prawns for 1.00

## 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](http://hospitalityaction.org.uk)

## Desserts

Sticky date pudding, caramelised poached pear, candied pecan nuts, salted caramel, cinnamon ice cream 6.00 **v Nu, GI**  
Black forest roulade, morello cherry sorbet, dark chocolate sauce, morello cherry purée 6.00 **GI, M, SD, E**  
Silken tofu vanilla and spiced orange crème brûlée, dark chocolate sorbet, orange biscuit tuile 6.00 **v GI**  
Raspberry jam Bakewell tart, warm raspberry compote, vanilla custard 6.00 **E, M, Nu**  
Platter of cheeses, savoury biscuits, grapes, celery, damson jelly 7.25 for 2 cheeses | 8.95 for 3 cheeses **Ce, M, GI, Nu**

**v – Suitable for vegetarians and vegan**

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.

*If you have a food allergy please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients. Allergen information: Ce - Celery, Cr - Crustaceans, E - Eggs, F - Fish, GI - Gluten, L - Lupin Flour, M - Milk, Mo - Molluscs, Mu - Mustard, Nu - Nuts, P - Peanuts, S - Soy Se - Sesame, SD - Sulphur Dioxide*

# Bar Menu

Available 12pm – 5:30pm daily

## Sandwiches & Sharers

Vegan mozzarella, roasted red peppers, beef tomato and basil pesto panini **v** 6.50 Nu, SD, GI

Philly steak - rump steak, peppers, caramelised onion, mushrooms and provolone cheese served on toasted ciabatta 8.95 M, GI, Mu

Ham ploughman's - honey roast ham, mature Cheddar cheese, beef tomato, gem lettuce and green tomato chutney served on white or wholemeal bloomer 6.50 GI, SD, M

Cheese ploughman's - mature Cheddar cheese, beef tomato, gem lettuce and green tomato chutney served on white or wholemeal bloomer 6.00 GI, SD, M

Tuna melt - tuna mayonnaise, red onion, chilli flakes, melted mature Cheddar served on toasted ciabatta 6.50 F, GI, M

**All sandwiches are served with a handful of crisps and mixed salad**  
**Upgrade your crisps to triple cooked chips or skinny fries 2.50**

Ploughman's lunch (to share) – cave aged Cheddar, bacon and spring onion Scotch egg, honey roast ham, hand raised pork pie, balsamic onions, green tomato chutney, buckwheat sourdough 14.50 GI, SD, M, GI, Mu

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