

Welcome to  
The Restaurant  
at  
The Moat House

We hope you have a wonderful  
experience



## TASTING MENU

65.00 per person  
95.00 per person with paired wines

### GAZPACHO

Heritage tomatoes, homemade ricotta, tomato gazpacho, olive crumb, basil, crystal bread  
M, GI, SD

*Lou Côtes de Provence Rosé*

### SALMON

Asian cured salmon, wasabi, lime crème fraîche, pickled daikon, crab, squid ink cracker  
F, M, Cr, SD,

*Aroha Bay, Marlborough Sauvignon Blanc*

### QUAIL

Buttermilk fried quail, Caesar salad, confit egg yolk purée  
E, GI, F, SD

*'Jean' Gamay, Maison Jean Loran*

### SORBET

### LAMB

Loin of lamb, black garlic, turnip, pressed lamb belly, courgette, goats' curd, basil gnocchi  
M, E, SD, Ce, GI

*Azabache Rioja Crianza*

### ETON MESS

Meringue, local strawberries, elderflower crème diplomat, strawberry and lime sorbet  
E, M

*Vispo Allegro Prosecco Rosé NV*

## VEGETARIAN TASTING MENU

55.00 per person  
85.00 per person with paired wines

### GAZPACHO

Heritage tomatoes, tomato gazpacho, olive crumb, basil oil, crystal bread  
SD, GI

*Lou Côtes de Provence Rosé*

### MUSHROOM

Torched gem barbeque king oyster mushroom, salt baked potato, soured coconut yoghurt, charred griotte onion  
Ce, Mu, SD

*San Perito Chardonnay*

### GOATS' CHEESE

Whipped Golden Cross goats' cheese, beetroots, raspberry, oat and walnut biscuit, apple and lovage sorbet  
M, SD, Nu, GI, Ce

*Hen Pecked Picpoul de Pinet*

### SORBET

### CARROT

Harissa and maple roasted carrot, spiced aubergine purée, hazelnut dukkha, cracked bulgur wheat, coriander yoghurt  
Nu, SD, Ce

*Pecorino 'Pehhcora' Terre di Chieti*

### ETON MESS

Meringue, local strawberries, elderflower crème diplomat, strawberry and lime sorbet  
E, M

*Vispo Allegro Prosecco Rosé NV*

# SATURDAY GOURMET MENU

Five course dinner 39.95 per person  
Including chef's snacks and amuse-bouche

## TO BEGIN

### GAZPACHO

Heritage tomatoes, homemade ricotta, tomato gazpacho, olive crumb, basil, crystal bread  
M, GI, SD

### BEEF

Crispy barbeque beef, short rib, corn purée, corn salsa, parsley gremolata, dill pickles  
M, GI, Ce, SD, Mu

### SALMON

Asian cured salmon wasabi, lime crème fraîche, pickled daikon, crab, squid ink cracker  
F, M, Cr, SD, S

### PARFAIT

Whipped chicken liver parfait, apricot chutney, pistachio toasted brioche  
SD, M, E, GI

### SCALLOPS

Scallops, pea purée, ham hock beignet, potted shrimp butter  
Cr, GI, Ce, E

### GOATS' CHEESE

Whipped Golden Cross goats' cheese, beetroots, raspberry, oat and walnut biscuit, apple  
and lovage sorbet  
M, SD, Nu, GI, Ce

### QUAIL

Buttermilk fried quail, Caesar salad, confit egg yolk purée  
E, GI, F, SD

*For all parties of 6 and above, 12.5% discretionary service charge will be added to your bill*

# MAIN COURSE

## DUCK

Creedy Carver duck breast, foie gras, pickled walnut purée, salt baked beets, peach, pistachio granola, Marsala and pink peppercorn sauce

Nu, Ce, SD, Gl, M

## COD

Curry cured cod, spiced peas, king prawn, curry sauce, spiced batter bits, Bombay potatoes

F, Cr, Ce, Mu, M

## LAMB

Loin of lamb, black garlic, turnip, pressed lamb belly, courgette, goats' curd, basil gnocchi

M, E, SD, Ce, Gl

## STEAK

Fillet steak, parmesan and truffle chips, watercress pickled shallot and Per Las blue cheese, fried Portabello mushroom, café de Paris butter

F, M, Gl, SD, Ce

## PORK

Barbeque pork fillet, pig cheek scrumpet, toasted corn, hasselback potato, burnt onion and maple gel, spring onion, barbeque sauce

Ce, Gl, SD, E

## STONE BASS

Stone bass celeriac purée, French style peas, leek, cockles, chicken and tarragon butter sauce

Mo, SD, F, M

## Side Orders - 3.50

Hispi cabbage, smoked pancetta lardons - Triple cooked chips – Sprouting broccoli, chilli and lemon butter – Buttered new potatoes – Iceberg, Caesar dressing, parmesan “wedge salad” – Confit carrots, hazelnut tarragon crumb

**ALLERGEN Information:** Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard

# DESSERT

## PARFAIT

Cherry parfait, Valrhona bitter chocolate crèmeux, aerated white chocolate, chocolate sable, kirsch and mascarpone sorbet  
M, E, GI, SD

## ETON MESS

Meringue, local strawberries, elderflower crème diplomat, strawberry and lime sorbet  
E, M

## ESPRESSO BABA

Espresso liqueur soaked baba, hazelnut praline mousse, candied hazelnuts, carnation milk sorbet, coco nib  
E, M, GI, Nu

## LEMON TART

Lemon tart, crème fraîche and basil ice cream, lime meringue  
GI, E, M

## PANNA COTTA

Almond milk panna cotta, peach, raspberry and lemon thyme sorbet, almond frangipane  
Nu, M, E

## ICE CREAM

Selection of ice creams, Belgian waffle, chocolate sauce  
GI, E, M

## CHEESE

Selection of cheese served with damson and sloe gin preserve, celery, grapes, savoury biscuit  
Ce, GI, M, SD

## Why not try one of our dessert cocktails?

### Grasshopper 6.25

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 8.50

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

# CHEESE SELECTION

## CHEESE Ce, GI, M, SD

### TUNWORTH vegetarian/pasteurised

Camembert style cheese made in Hampshire. Soft mould ripened cheese with its thick wrinkled rind and sweet flavour.

### GOLDEN CROSS Vegetarian/Unpasteurised

Made from goats' milk, this zingy, velvety cheese has been made in Sussex since 1984.

### LORD OF HUNDREDS Vegetarian/Unpasteurised

This modern, hard ewes' cheese is made using Friesland ewes' milk and has a nutty flavour with caramel notes

### LINCOLNSHIRE POACHER Unpasteurised

This cows' milk cheese is a cross between Cheddar and Gruyere. It has a smooth texture and flavours from caramel to beefy

### BEAUVALE Pasteurised

A soft cheese, crossed between Stilton and Gorgonzola, has a gooey texture and mellow flavour which is sweet and spicy with a touch of earthiness

### OGLESHIELD Vegetarian/Pasteurised

This brine washed cheese is made from Jersey cows' milk and has a creamy taste and firm texture

Bin No	Port Selection	50ml Glass	Bottle
800	<b>Cockburn's fine ruby</b> Gentle, easy drinking style	3.35	33.00
801	<b>Taylor's 10yr Old Tawny</b> 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	4.25	49.95
802	<b>Taylor's 'Late Bottled Vintage' 2007</b> 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	3.65	45.00
803	<b>Warre's Vintage Port 1985</b> One of the finest Port producing years producing full-bodied and beautifully structured, yet delicate wine.	10.30	100.00