

Welcome to  
The Restaurant  
at  
The Moat House

Gourmet Menu

We hope you have a wonderful experience



## TASTING MENU

65.00 per person  
95.00 per person with paired wines

### PORK

Ce, Mu, Gl, M, SD, E

Crispy BBQ pork cheek terrine, roast onion and maple gel, crispy potato skins, charred spring onion, soured cream and chive

*Pinot Noir, Jean Balmont*

### SEA TROUT

F, Cr, SD, Gl, E

Citrus cured sea trout, crab, cucumber, pickled radish, anchovy and seaweed mayonnaise

*Painted Wolf "The Den" Chenin Blanc*

### ASPARAGUS

E, Gl, M, SD, Nu

Asparagus slow cooked hens' egg, brioche croûtes, morel ketchup, truffle pecorino, toasted hazlenut

*San Antonio Pinot Grigio*

### SORBET

#### LAMB

SD, Ce, F, M

Lamb cannon, pressed lamb belly, goats' curd, tapenade, spring cabbage, Jersey Royals, tomato and anchovy sauce

*Appassimento di Puglia*

### CHOCOLATE

Nu, M, E, Gl

Chocolate crèmeux, praline parfait, milk sorbet, aerated chocolate milk cup, salted macadamia nuts

*Rubis Red Velvet*

## VEGETARIAN TASTING MENU

55.00 per person  
85.00 per person with paired wines

### FETA

N, SD, Gl

Torched gem, hazelnut romanesco, black pesto, vegan feta

*Painted Wolf 'The Den', Chenin Blanc*

### MUSHROOM

SD, S, Gl, Mu, P

King oyster mushroom "scallops", carrot and ginger purée, charred spring onion, tofu, Asian broth

*'Jean' Gamay, Maison Jean Loran*

### ASPARAGUS

E, Gl, SD, M

Asparagus, slow cooked hens' egg, morel ketchup, truffle pecorino

*San Antonio Pinot Grigio*

### SORBET

### CAULIFLOWER

Mu, Gl

Curried cauliflower, yellow split pea dahl, onion bhaji, cumin and maple roasted carrots, green chutney, curry water

*Sal de Fiesta Moscatel*

### PARFAIT

M, E

Ice cream parfait, fennel pollen meringues, lemon curd, sheeps' yogurt sorbet, candied olives

*De Bortoli Vat 5 Botrytis Semillion*

# SATURDAY GOURMET MENU

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

## TO BEGIN

### WATERCRESS VELOUTÈ

Jersey Royal potato and watercress velouté, wild garlic and lemon pesto, Black Bomber cheese rarebit toastie  
Ce, Gl, M, Mu, SD, E, Nu

### SMOKED HADDOCK

Smoked haddock Scotch egg, yellow pea dahl, curry sauce  
F, M, Ce, Mu, E, Gl

### PORK

Crispy BBQ pork cheek terrine, roast onion and maple gel, crispy potato skins, charred spring onions, soured cream and chive  
Ce, Mu, Gl, , SD, E

### ASPARAGUS

Asparagus, slow cooked egg, brioche croûtes, morel ketchup, truffle pecorino, toasted hazlenuts  
E, Gl, M, SD, Nu

### PARFAIT

Chicken liver and bacon parfait, caper and raisin relish, pickled shallot, onion and treacle bread, marmite butter  
SD, M, Mu, Gl

### QUAIL

Quail, celery, apple, pickled walnut purée, blue cheese gnocchi  
Ce, E, M Gl, SD

### SEA TROUT

Citrus cured sea trout, crab and potato salad, cucumber, pickled radish, anchovy and seaweed mayonnaise  
F, Cr, SD, Gl, E

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

# MAIN COURSE

## PORK

Char sui pork tenderloin, pork belly, bok choy, charred spring onion, peanut, pickled shimeji mushroom, oriental sauce, carrot and miso

P, S, SD, Se, Mu

## STEAK

Fillet steak, truffle and parmesan chips, Cafè de Paris butter, crispy Portobello mushroom, watercress, pickled shallot, Per Las blue cheese

Ce, Gl, F, Mo, Mu, SD, M

## CHICKEN

Creedy Carver chicken, chicken leg pastilla, wild garlic mushroom gnocchi, asparagus, black garlic purée, morel sauce

Ce, Gl, E, SD, M

## MONKFISH

Monkfish, broccoli and pine nut purée, leek, brown shrimps, potato and pancetta terrine, watercress velouté

F, Nu, Cr, Ce, M

## LAMB

Lamb cannon, pressed lamb belly, goats' curd, tapenade, spring greens, Jersey Royals, tomato and anchovy sauce

SD, F, Ce, M

## COD

Roast cod, wild prawn, hispi cabbage, parsley root, samphire, shellfish bisque

F, SD, M, Ce, Cr

## Side Orders - 3.50

Hispi cabbage, smoked pancetta lardons - Triple cooked chips – Sprouting broccoli, chilli and lemon butter – Jersey Royals, butter, garden mint – 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

Iced lemon parfait, fennel pollen meringues, lemon curd, sheeps' yogurt sorbet, candied olives  
M, E

## DATE AND WALNUT

Date and walnut cake, banana crystalised ginger ice cream, spiced rum caramel  
Gl, E, M, Nu

## PRALINE

Praline parfait, chocolate crèmeux, aerated chocolate, milk sorbet, salted macadamia nuts,  
milk crisp  
Nu M, E, Gl

## CHEESECAKE

Rhubarb cheesecake, almond strudel, rhubarb jelly, green apple sorbet  
Nu, M, Gl

## TREACLE

Brioche treacle tart, blood orange, crème fraîche and rosemary ice cream  
Gl, M, E

## ICE CREAM

Selection of ice creams, Belgian waffle, chocolate sauce  
V, Gl, E, M

## CHEESE

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

*Why not try one of our dessert cocktails?*

### Grasshopper 5.50

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 7.75

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

# CHEESE SELECTION

## 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