



The Oak Room

AT MOOR HALL HOTEL & SPA



AA Rosette Award for Culinary Excellence 2019 - 2020

Starters

LEEK SOUP , mini potato fondant, sour cream, sage powder V GF	£6	CURED MACKEREL , cucumber, dill, buttermilk, seaweed cracker	£9
PIGEON BREAST , caramelised cauliflower purée, artichoke, pancetta GF	£8	SCALLOPS , celeriac, Parma ham shards, sea vegetables, parsley foam GF	£11
SPICED LAMB BELLY , apricot crust, sheep yoghurt, chickpea, fregola	£9	GOAT'S CHEESE AND ONION TIAN , figs, bitter pear purée, mesclun leaves V	£6
GLAZED BEEF SHIN , potato and truffle galette, shallot crisps GF	£9	STUFFED SMOKED BABY AUBERGINE , peppers, sesame, rice cracker crumb VE, GF	£8

Mains

BRAISED BEEF SHORT RIB , confit pearl onion, oyster mushroom, cep pomme purée, pancetta powder, red wine reduction, tarragon oil GF	£18	SEA BASS FILLET , textures of cauliflower, red wine sauce GF	£19
PAN-ROASTED DUCK BREAST , confit leg with fennel crust, red chard, red cabbage purée, pickled cherries GF	£19	POACHED HALIBUT , confit pear, apple purée, samphire, crab, sea herbs, soy	£23
CORN-FED CHICKEN BREAST , autumn vegetables, black truffle, smoked potato cream GF	£18	BLACK TRUFFLE TORTELLINI , wild mushrooms, spinach, herb emulsion V	£14
SEA TROUT FILLET , beetroot fluid gel, roasted golden beetroot, sea beets, olive crumb, lovage oil GF	£17	HARISSA CARROTS , braised and shaved fennel, lentils, coriander oil VE GF	£14
		STICKY SWEET GINGER TOFU , cardamom, chilli, coriander, puffed rice, baby vegetables VE	£14

V Suitable for vegetarians **GF** Gluten free **VE** Vegan

For information regarding allergens please ask a member of the team. Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients.

Grills

Our beef comes from carefully selected family-run farms across Derbyshire. Each cut of meat has been dry-aged for a minimum of 28 days using traditional methods, by the award-winning butchers, Owen Taylor & Sons.

8OZ 28 DAY AGED RARE BREED FILLET STEAK GF £28

8OZ 28 DAY AGED RARE BREED SIRLOIN STEAK GF £26

Steaks are served with Pont Neuf potatoes and thyme roasted tomatoes

Sauces

Red wine, Peppercorn, Béarnaise, Diane GF £1.50 EACH

Cheese

A selection of 5 British cheeses served with chutney and biscuits £10

QUICKE'S GOAT

Hand crafted for six months from local goat's milk in Devon. Vibrant almond and buttery, this is a different goat's milk cheese. V

BLUE MONDAY

Cow's milk cheese made in Thirsk, North Yorkshire. Creamy blue and soft in texture with bold cracks and streaks of blue. V

CORNISH YARG

Made in Lynher dairies in Cornwall. Nettle leaves are brushed onto the cheese as it matures leaving a delicate mushroomy taste with a lemony and creamy texture under its rind and an irresistible crumble in the core. V

RED FOX

An aged Red Leicester made by Belton Farm in Shropshire. This delicious handcrafted russet-coloured cheese is rich and creamy in texture with an unexpected crunch. V

PERL WEN

One of Wales' best loved soft cheeses, Perl Wen (the Welsh for 'White Pearl'), is a delicious soft Brie style cheese with a citrus flavour and a hint of sea salt. V

Sides

Creamed spinach V GF £4

Garlic mash V GF £4

Thyme Chantenay carrots V GF £4

Tenderstem broccoli V GF £4

Hand cut chips V GF £4

Mixed salad V GF £4

Panache of cabbage, leeks, peas V GF £4

Desserts

WARM CHOCOLATE MOUSSE, £7
chocolate and lavender crumb, honeycomb, milk crisps V GF

DECONSTRUCTED KEY LIME PIE V £7

SPICED CARROT CAKE, £6
candied carrot, rum and raisin ice cream V

EARL GREY CAMBRIDGE BURNT CREAM, £6
lemon shortbread V

SPICED PLUMS, prune and vanilla sabayon, crystallised ginger, iced yoghurt V GF £7

MOOR HALL HONEY AND STOUT OAT TART, bee pollen, whiskey iced crème fraîche V £6

SELECTION OF ICE CREAMS AND SORBETS V GF £6

Supplier Information

We place a great deal of importance on using local produce and suppliers wherever we can. All our meat is Red Tractor Assured which means its production meets animal welfare standards and it is fully traceable back to independently inspected farms in the UK.

Our meat is sourced from Owen Taylor & Sons, a family-run butchers that sources meat from farms in Derbyshire, Nottinghamshire and Leicestershire. Our fruit and vegetables are sourced from Interfruit, a Birmingham based family run business which sources the finest fresh produce. They aim to source produce locally as much as possible and support local farmers and markets by buying local produce directly from the growers. Our cheese is sourced from Cheltenham Cheese Co. Ltd, a small independent company that supplies high quality English and continental cheeses and other milk based foods such as yogurt and clotted cream.

Dinner Allocation Rate

If dinner is included in your stay, please ask your server for details of your dinner allowance.

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