

THE
M O O R F I E L D S

Bar bites

(£4.50 each or 3 for £11.00)

Salt & pepper squid with homemade chilli jam and fresh lime	gf
BBQ jerk chicken wings with bath blue ranch dipping sauce	
Marinated olives with freshly baked toasted focaccia	v/gfo
Thai sweetcorn fritters & aioli sauce	v/vgn/gfo

Sharers

Mixed meat platter - bbq jerk wings, moroccan lamb meatballs, pulled beef brisket chilli & celeriac slaw	£14.50
House loaded nachos with beef brisket chilli, melted cheddar, jalapenos, sour-cream and guacamole	£7.50/ £15.00
Baked camembert with rosemary & garlic focaccia and red onion chutney	£12.50 v/gfo
Freshly baked breads with hummus, olive tapenade, pesto & herby butter	£8.00 v

Starters

Chestnut mushroom & walnut pâté with toasted rye bread	£7.00 v/vgn/gfo
Bang bang cauliflower taco with cherry tomato & sweetcorn salsa, served with chipotle aioli	£7.00 v/vgn
Moroccan lamb meatballs with harissa yogurt & pomegranate served with warmed flat bread	£7.50 gfo
Salt & pepper squid with homemade chilli jam and fresh lime	£7.50 gf
Retro prawn cocktail with avocado, gem lettuce & rye bread	£8.00

Mains

Thai sweetcorn burger with red chilli jam, slaw, skinny fries & aioli	£13.50 v/vgn/gf
Classic fish & chips with mushy peas, fresh lemon and tartare sauce	£14.00 gf
Tempura nori wrapped tofu with chips, vegan tartare and pea purée	£13.00 v/vgn/gf

Sunday roast

Roast sirloin of beef with cauliflower cheese, maple roasted veggies, red cabbage, seasonal greens, yorkshire pudding & gravy	£17.00
Slow roasted pork belly with sea salt crackling, cauliflower cheese, maple roasted veggies, red cabbage, seasonal greens, yorkshire pudding & gravy	£15.50
Roast chicken breast with apricot & sage stuffing, cauliflower cheese, maple roasted veggies, red cabbage, seasonal greens, yorkshire pudding & gravy	£15.50
Butternut squash & spinach wellington with cauliflower cheese, maple roasted veggies, red cabbage, seasonal greens, yorkshire pudding & gravy	£14.00 v
Vegan nut roast with maple roasted veggies, red cabbage, seasonal greens, & mushroom gravy	£14.00 v/vgn

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Puddings

Vegan dark chocolate & coconut brownie with chocolate ice cream	£7.00 v/vgn
Sticky toffee pudding with clotted cream ice cream & toffee sauce	£7.00
Homemade apple and blackberry crumble with vanilla ice cream	£7.00 gfo/vgn
Fresh lemon posset with vanilla shortbread & mulled berry compote	£7.00 gfo
Ice cream selection, choose from: strawberry, dark chocolate, vanilla, salted caramel or vegan chocolate	£1.50 per scoop vgo

Coffee & tea

Espresso	£2.50
Americano	£2.75
Latte	£2.95
Cappuccino	£2.95
Flat white	£2.95
Mocha	£2.95
Hot chocolate	£2.95
Tea	£2.75

Children's mains

Mini roast beef & veggies	£8.50
Mini roast pork & veggies	£7.75
Mini roast chicken & veggies	£7.75
Mini nut roast & veggies	£7.00 v/vgn

Children's puddings

Warm sticky toffee pudding with toffee sauce	£3.50
Ice cream selection – strawberry, chocolate, vanilla or vegan chocolate	£3.50 vgo
Chocolate brownie with vanilla ice cream	£3.50

We also serve breakfast - Monday - Friday from 8am, Saturday & Sunday from 9am

Full English - pork sausages, flat mushroom, bacon, fried egg, roast tomato, beans and black pudding served with toast & butter	£9.50
Full vegan - flat mushroom, roast tomato, beans, vegan pattie, hash brown and toast	£9.00 v, vgn
Eggs benedict - poached eggs, hollandaise, gammon & toasted bagel	£8.50
Eggs Florentine - poached egg, hollandaise, flat mushroom, sautéed spinach & toasted bagel	£8.00
Smashed avocado on sour dough toast with poached egg, cherry tomato salsa, coriander & fresh lime	£8.00 v
Smoked salmon, scrambled eggs with sour dough toast, lemon & rocket	£8.50

This menu is just for you. Once you have finished with it, it will be recycled

Code cracking our menu:

(v) – suitable for vegetarians, (vgn) – suitable for vegans,
(gf) – gluten free as standard, (gfo) -gluten free option available on request

Tip policy - All gratuities are shared equally among the kitchen and front of house team.
No money is withheld by the company.