

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

Classics

Moorfields beef burger with monterey jack, house slaw, pickles, house burger sauce & skinny fries £14.00
gfo

8oz rump steak & chips with proper onion rings, tomato, peppercorn sauce or bath blue butter £17.00
gfo

Loaded hot dog with slow cooked beef brisket chilli, pepper relish, crispy shallots, mustard and skinny fries £13.50

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

Maple & soy roasted gammon with proper chips, fried egg & house slaw £14.50

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

Chunky homemade smoked haddock & salmon fishcake with sautéed spinach and parsley sauce £13.50

Proper chicken kiev with mashed potatoes, tenderstem broccoli and roasted garlic butter £15.50

Thai sweetcorn burger with red chilli jam, slaw, skinny fries & aioli £13.50
v/vgn/gf

Butternut squash, spinach & red lentil coconut curry with cardamom rice, flat bread and mango chutney £14.00
v/gfo

Pizzas

Margherita, tomato sauce base with mozzarella, oregano & basil £9.50
v

Serrano ham, buffalo mozzarella, rocket & balsamic dressing £12.50

BBQ chicken, sweetcorn & dried chilli £12.50

Spicy chorizo sausage, jalapeno peppers, black olives & parmesan £12.50

Goat cheese, chestnut mushroom, red onion & basil £11.50
v

Roasted vegetable, basil pesto base artichoke & rocket £10.00
vgn

Beef brisket chilli, crispy onions, rocket & bath blue cheese £13.50

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Puddings

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

Children's mains

Mac & cheese	£7.00 v
Fresh fish fingers, chips & peas	£7.00 gfo
Penne pasta with tomato & basil sauce	£6.50 v
Sausage and mashed potatoes with peas & gravy	£7.50 gf

Sandwiches

Choose from toasted sour dough, warm focaccia roll or doorstep loaf

Smoked salmon with cucumber and cream cheese	£8.00
Fresh homemade fish fingers and tartare sauce	£8.00
Fresh humus, grated carrot and rocket	£7.50 v
Roast beef & horseradish	£9.00

Children's puddings

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

Traditional roast every Sunday

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

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

We do not run a nut free kitchen and cannot guarantee that any of our dishes are nut free

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