

T H E  
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

### 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, artichoke & rocket	£10.00 vgn

THE  
M O O R F I E L D S

### 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

<i>Choose from toasted sour dough, warm focaccia roll or doorstep loaf</i>	
Smoked salmon with cucumber & cream cheese	£8.00
Fresh homemade fish fingers & tartare sauce	£8.00
Chicken & bacon club, sriracha aioli, baby gem lettuce and tomato	£8.50
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 & 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
Roast sirloin of beef with cauliflower cheese, maple roasted veggies, red cabbage, seasonal greens, yorkshire pudding & gravy	£17.00
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

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