

THE
M O O R F I E L D S
 S U N D A Y M E N U

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

House loaded nachos with beef brisket chilli, melted cheddar, jalapenos, sour-cream and guacamole £7.50/
£15.00

Freshly baked camembert with rosemary & garlic focaccia and homemade 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

Roasted carrot, butternut squash & ginger soup with crispy sage and toasted sour dough £7.00
vgn/gfo

Beetroot cured salmon gravadlax, pickled cucumber, toasted rye bread and sweet mustard & dill dressing £8.50
dfo/gfo

Chicken liver parfait with fig chutney, winter leaves & focaccia £7.50
gfo

Retro prawn cocktail with avocado, gem lettuce & rye bread £8.00

Mains

Classic fish & chips with mushy peas, fresh lemon and tartare sauce £14.00
gf

Thai sweetcorn burger with red chilli jam, slaw, skinny fries & aioli £13.50
v/vgn/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 & orange brownie with salted caramel ice cream	£7.00 v/vgn
Christmas pudding with rum & raisin ice cream and brandy custard	£6.00 nf
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
Sticky toffee pudding with clotted cream ice cream & toffee sauce	£7.00
Bath cheese selection with crackers & celery	£8.00
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

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

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, gammon & toasted bagel topped with hollandaise sauce	£8.50
Eggs Florentine - poached egg, flat mushroom, sautéed spinach & toasted bagel topped with hollandaise sauce	£8.00
Smashed avocado, poached egg & cherry tomato salsa on sourdough toast with coriander & fresh lime	£8.00 v
Smoked salmon, scrambled eggs with sourdough 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, (nf) - nut free
 (gf) - gluten free as standard, (gfo) - gluten free option available on request

All food is produced in our kitchen. We do not run a nut, dairy or gluten free building and cannot guarantee that any of our dishes are allergen free.

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