

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 £12.00)

Salt & pepper squid with homemade chilli jam and fresh lime	gf
BBQ jerk chicken wings with bath blue ranch dipping sauce	gfo
Marinated olives with tapenade & freshly baked toasted focaccia	v/gfo
Red onion bhajis with mango chutney	v/vgn/gf

Salads

Choose from jerk chicken, crispy tofu or grilled halloumi to top your salad	
Caesar salad with baby gem lettuce, focaccia croutons, mango & chard lime	£13.50 v/gn/gfo
Superfood salad with red quinoa, toasted nuts and seeds, roasted vegetables, avocado and fresh herbs	£13.50 v/vgn/gf

Mains

Roasted cornish scallops in their shell, with garlic and spinach butter, focaccia crumb and skinny fries	£12.00/ £20.00 gfo
Moorfields beef burger with cheese, house slaw, pickles & skinny fries add mexican pulled pork	£14.00 gfo £2.50
Classic beer battered fish and chips with mushy peas, fresh lemon and tartare sauce	£14.50 gf
Crispy tempura nori wrapped tofu with proper chips, mushy peas & vegan tartare sauce	£13.50 v/vgn/gf
Aubergine & red onion bhaji burger with mango chutney and coriander slaw, served with skinny fries	£14.00 vgn

Starters

Crispy fried falafel with beetroot houmous, pomegranate and mint	£7.00 v/vgn/gf
Baked feta with smoked tomatoes, olives, basil and focaccia	£7.00 v/vgn
Serrano ham with roasted peach, burrata, wild garlic and almond pesto	£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

Sharers

Garlic pizza bread with beetroot hummus, falafel, pesto & tapenade	£9.00 vgn
Baked camembert with rosemary & garlic, tomatoes and focaccia	£13.50 v/gfo
House loaded nachos with mexican pulled pork or vegetable chilli served with melted cheddar, jalapenos, sour-cream and guacamole	£8.00/ £16.00

Sunday roast

Slow roasted pork belly with sea salt crackling, seasonal vegetables, yorkshire pudding & gravy	£15.50
Roast ruby and white sirloin of beef with seasonal vegetables, roast potatoes, yorkshire pudding & gravy	£17.00
Roast chicken with apricot & sage stuffing with vegetables, roast potatoes, yorkshire pudding & gravy	£15.50
Butternut squash & spinach wellington with seasonal vegetables, roast potatoes, yorkshire pudding & gravy	£14.00 v
Vegan nut roast with vegetables, roast potatoes and mushroom gravy	£14.00 v/vgn

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Puddings

Vegan dark chocolate & oreo brownie with vegan salted caramel ice cream	£7.00 v/vgn/gf
Sticky toffee pudding with clotted cream ice cream & toffee sauce	£7.00
Fresh lemon posset with homemade shortbread & summer berry compote	£7.00 gfo
Eton mess - fresh local strawberries, meringue & cream	£7.00 gf
Local cheeseboard selection with crackers & celery	£8.50 gfo
Ice cream & sorbet selection, choose from: strawberry, dark chocolate, vanilla, coconut, vegan salted caramel or lemon, raspberry or mango sorbet	£1.50 per scoop gfo

Hot drinks

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

Children's mains

Battered fresh fish, halloumi or tofu fingers chips & peas	£7.00 gf/vgn
Penne pasta with vegan pesto or tomato sauce	£6.50 v/vgn
Sausage and mashed potatoes with peas & gravy	£7.50
Mac & cheese	£7.00 v

Children's puddings

Warm sticky toffee pudding with toffee sauce	£3.50
Ice cream - strawberry, chocolate, vegan salted caramel or vanilla	£3.50
Chocolate brownie with vanilla ice cream	£3.50 v/vgn/gf
Mini eton mess with fresh strawberries	£3.50 gf

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.