

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

Bar bites

3 for £13.50

Salt & pepper squid with homemade chilli jam and fresh lime

BBQ jerk chicken wings with bath blue ranch dipping sauce gfo

Marinated olives with tapenade & freshly baked toasted focaccia v/gfo

Thai sweetcorn fritters with basil & charred pineapple mayo v/vgn

Salads

Choose from rosemary, thyme and lemon chicken, crispy tofu or grilled halloumi to top your salad

Caesar salad with baby gem lettuce, focaccia croutons, mango & chard lime £13.50
vgn/gfo

Superfood salad with red quinoa, toasted nuts and seeds, roasted vegetables, avocado and fresh herbs £13.50
v/vgn/gf

Mains

Creole spiced bream filet with Louisiana style clam chowder, charred sweetcorn, potatoes and chive oil £19.50
g/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

Cauliflower, red onion & carrot pakora burger with curry and mint aioli, skinny fries and coriander slaw £14.00
vgn

Starters

Crispy fried falafel with beetroot houmous, pomegranate and mint £7.00
v/vgn/gf

Whipped goat cheese with roasted heritage beetroot, candied walnuts and pear & chicory salad £7.00
v

Portobello mushroom with brown butter & Roquefort rarebit, focaccia crumb, watercress and truffle oil £7.50
gfo

Salt & pepper squid with homemade chilli jam and fresh lime £7.50

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

Sweet potato coconut and kafir lime soup topped with toasted coconut & sweet potato crisp £6.50
vgn/gf

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, potatoes, Yorkshire pudding & gravy £16.50

Roast ruby and white sirloin of beef with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy £17.95

Roast chicken with apricot & sage stuffing with vegetables, roast potatoes, Yorkshire pudding & gravy £16.50

Butternut squash & spinach wellington with seasonal vegetables, roast potatoes, Yorkshire pudding & gravy £15.00
v

Vegan nut roast with vegetables, roast potatoes and mushroom gravy £15.00
v/vgn

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Puddings

Vegan dark chocolate & Oreo brownie with vegan salted caramel ice cream	£7.00 v/vgn
Sticky toffee pudding with clotted cream ice cream & toffee sauce	£7.00
Dark chocolate black forest sundae with dark cherries & toasted almonds	£7.50
White chocolate cheesecake with blackberries and granola	£7.00 gf
Local cheeseboard selection with crackers & celery	£8.50 gfo
Fresh lemon posset with homemade shortbread & summer berry compote	£7.00 gfo
Ice cream & sorbet selection	£1.50/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
Dark chocolate sundae	£3.50

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.