

THE
M O O R F I E L D S
 S U M M E R 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 & 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

Proper chicken kiev with spring onion mashed potatoes, tenderstem broccoli and roasted garlic & lime butter £17.00

Asian style crispy pork belly with five spice, butternut squash puree, charred bok choy, shredded carrot star anise, maple and dark soy £19.50 gfo

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

Slow cooked curried mutton with rice 'n' peas, toasted coconut, mango salsa and sweet potato crisps £17.50

Starters

Crispy fried falafel with harissa, houmous, pomegranate & mint £7.00 v/vgn/gf

Whipped goat cheese with roasted heritage beetroot, candied walnuts and pear & chicory salad. £8.00 v

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

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

Smoked mackerel pate with toasted rye bread, pickled cucumber, lemon & dill oil £7.50

Sharers

Garlic pizza bread with harissa hummus, falafel, pesto and 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

Classics

Moorfields beef burger with cheese, house slaw, pickles & skinny fries add mexican pulled pork £14.00 gfo £2.50

Toulouse sausages with colcannon mash, bone marrow & ale gravy and crispy shallots £15.00

8oz sirloin steak & chips with flat mushroom, semi dried tomato, and rocket salad. Add blue cheese aioli, peppercorn or garlic lime butter £24.00 Gfo £2.00

Crispy tempura nori wrapped tofu with chips, mushy peas and vegan tartare sauce £13.50 v/vgn/gf

Classic beer battered fish and chips with mushy peas, fresh lemon and tartare sauce £14.50 gf

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Pizzas

Margherita, tomato sauce base with mozzarella, oregano & basil	£9.50 v
Serrano ham, buffalo mozzarella, tomatoes, rocket & balsamic dressing	£12.50
Spicy chorizo sausage, yellow peppers, black olives & parmesan	£12.50
Goat cheese, chestnut mushroom, red onion & oregano	£12.00 v
Roasted vegetable, wild garlic & almond pesto, artichoke & rocket	£11.00 vgn
Greek style lamb, feta, black olives and semi-dried tomatoes	£13.00

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
Fresh lemon posset with homemade shortbread & summer berry compote	£7.00 gfo
White chocolate cheesecake with blackberries and granola	£7.00
Local cheeseboard selection with crackers & celery	£8.50 gfo
Dark chocolate black forest sundae with dark cherries & toasted almonds	£7.50
Ice cream & sorbet selection	£1.50/scoop

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,
 (vgo) - vegan 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 - We apply a discretionary 10% service charge which is split equally amongst all kitchen and serving staff looking after you today. If you would like this removed, please ask a member of the team.