

THE
M O O R F I E L D S
 W I N T 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

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

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

Parsnip & celeriac rostis, braised red cabbage, maple and soy glazed wild mushrooms, parsnip crisps & apple salad £16.50 v/vgn

Traditional roast turkey with pigs in blankets, roasted carrots & parsnips, potatoes and seasonal greens £16.50 gfo/dfo

Roasted bream filet with saffron mash, crab bisque, black cabbage & salsa verde £18.50 gf

Starters

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

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

Spiced parsnip, apple & ginger soup with toasted sourdough £7.50 gfo/dfo

Chicken liver parfait, shallot chutney, pickles, bitter leaves & focaccia crisps £7.50 gfo

Chestnut mushroom, tarragon & truffle Pâté, fig relish, chicory & toasted rye bread £7.50 v/gfo

Beetroot & orange cured salmon, with pickled cucumber, beetroot and horseradish crème fraiche £8.00

Sharers

Warmed garlic pizza bread with harissa 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

Classics

Moorfields beef burger with melted cheese, lettuce, tomato, pickles, house slaw and skinny fries £14.50 gfo add mexican pulled pork £2.50

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

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

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

Tempura nori wrapped tofu with chips, mushy peas & vegan tartare sauce £13.50 v/vgn/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

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

Puddings

Vegan dark chocolate & orange brownie with vegan salted caramel ice cream & candied orange	£7.50 v/vgn/gf
Sticky toffee pudding with clotted cream ice cream & butterscotch sauce	£7.50
Fresh lemon & stem ginger posset with homemade lemon shortbread & mulled berry compote	£7.50 gfo
Christmas pudding with rum and raisin ice cream & brandy custard	£7.50 gf
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 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

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.