

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

Mains

Moorfields beef burger with cheese, house slaw, pickles & skinny fries add Mexican pulled pork £14.50 gfo £2.50

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

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

Roasted bream filet with saffron mash, crab bisque, bok choy & salsa verde £18.50 g/gfo

Children's mains

Kids roast dinner £7.50

Battered fresh fish, halloumi or tofu fingers chips & peas £7.00 gf/vgn

Pasta with vegan pesto or tomato sauce £6.50 v/vgn

Starters

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

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

Chestnut mushroom, tarragon & truffle pâté, fig relish, chicory & rye toast £7.50 v/gfo

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

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

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

Functions, events and Christmas party meal bookings now being taken:

reservations@themoorfields.com

THE
MOORFIELDS
SUNDAY MENU

Puddings

Vegan dark chocolate & orange brownie, vegan salted caramel ice cream & candied orange	£7.50 v/vgn/gf
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 & stem ginger posset with homemade lemon shortbread & mulled berry compote	£7.50 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 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.