

T H E
M O O R F I E L D S

Bar bites - £5.50 each or 3 for £15.00

Salt & pepper squid *with aioli, chilli and fresh lime (gf)*

BBQ jerk chicken wings *with blue cheese ranch dipping sauce (gfo)*

Marinated olives *with tapenade & freshly baked focaccia (v, vgn, gf)*

Thai sweetcorn fritters *with homemade chilli jam (v, vgn, gf, df)*

Dirty fries *with beef brisket & cheddar or vegetable chilli & vegan cheese (v, vgn, gf, df)*

Starters

Moroccan spiced falafel *with houmous, pomegranate & lemon oil (v, vgn, gf, df)* £7.00

Salt & pepper squid *with aioli, chilli & fresh lime (gf)* £8.00

Smoked mackerel fishcake *with roasted beetroot, cucumber, carrot Thai salad & horseradish cream (gf)* £8.50

Moorfields pork pie *with pear chutney & jelly cube (gf, df)* £8.00

Homemade 'Simple Cow' ricotta cheese *with wild garlic, heritage tomatoes & beetroot crisp (v, gf)* £8.50

Sharers

Vegan mezze board £16.00
with crispy tofu, falafel, sweetcorn fritters, houmous, tapenade, olives, sun-dried tomatoes cornichons, chilli jam & garlic bread (v, vgn, gfo, df)

Baked Camembert £14.50
with rosemary & garlic, rocket & tomato salad, pear chutney & focaccia (v, gfo)

Charcuterie platter £18.00
with Serrano ham, chorizo, mozzarella, sun-dried tomatoes, olives, cornichons, aioli & garlic bread (gfo)

House loaded nachos £8.50
with chilli beef brisket or vegetable chilli served with melted cheddar or vegan cheese, jalapenos, corn salsa, sour cream & guacamole (vo, vgn) £16.00

Mains

8oz sirloin steak *with chips, flat mushroom, semi-dried tomato & rocket salad (gf, dfo)* £25.00
Add blue cheese ranch, peppercorn or garlic butter (gf,vo) £2.00

Confit chicken leg *with sautéed asparagus, Pea puree, parsnip rosti & red wine jus (df, gf)* £18.50

Hake Kiev *with Wye Valley green beans, crushed new potatoes, drizzled with garlic & citrus butter (gf)* £19.50

Grain mustard glazed gammon *with panne egg, creamy mashed potato & parsley sauce (gf)* £17.00

Spring green risotto *with roasted beetroot, Truffle oil & "Simple cow" ricotta (v, gf,)* £16.50
Swap ricotta for vegan parmesan (vgn)

Braised beef cheek *served with horseradish Dauphinois, artichoke purée & roasted carrots (gf)* £19.50

Classics

Moorfields beef burger *with melted cheese, lettuce, tomato, pickles, house slaw & skinny fries (gfo)* £15.00
Add beef brisket or bacon (gfo,df) £2.00

Red pepper & butternut squash falafel burger *with houmous, skinny fries & lemon mint slaw* £14.50
Add crispy spiced tofu or halloumi (v) £2.00

Tempura battered fish & chips *with minted mushy peas, fresh lemon & tartare sauce (gf, df)* £15.50

Beef burrito *topped with cheddar cheese, corn salsa, guacamole & sour cream* £13.50

Tempura nori wrapped tofu *with chips, minted mushy peas & vegan tartare sauce (v, vgn, gf, df)* £14.50

Salads

Crispy chicken Thai salad *with beansprouts, carrot, celery, pak choi, pepper s chillies & toasted sesame seeds (vo, gf, df)* £15.00
swap chicken for crispy tofu (vgn)

Superfood salad *with halloumi, quinoa, toasted nuts & seeds, roasted vegetables, avocado & pomegranate dressing* £15.00
swap halloumi for tofu or gammon

Warm tagliatelle *with crispy tofu, courgette, fennel, tomatoes, artichokes crisps, rocket & drizzled with lemon oil (v, vgn,, df)* £15.00
swap tofu for panne egg

Pizzas

Margherita *tomato sauce base with mozzarella & oregano (v, vgn)* £10.00

Serrano ham *buffalo mozzarella, tomatoes, rocket & balsamic dressing* £13.50

Spicy chorizo *jalapenos, artichokes, parmesan & chilli oil* £13.50

Mushrooms, *Stilton, red onions on a creamy base* £13.00

Beef brisket *sweetcorn, Stilton & crispy onions* £14.00

Roasted vegetable *artichoke, vegan or mozzarella cheese & garlic oil (v, vgn)* £12.00

Garlic oil base *with vegan or mozzarella cheese, Olives, sundried tomatoes & Lilliput capers* £ 12.00