

## STARTERS

SOUP OF WILD GARLIC & POTATO* Chive oil, crispy smoked chicken (Can be served without chicken as a vegetarian option)	£6.50	PORK & CHORIZO RILLETTES* Gherkin, capers, focaccia crouton, pickled root vegetable salad	£6.50
MAYNARD'S TREACLE CURED BACON* Mushroom ketchup, tomatoes, local black pudding, quail's egg	£6.50	PINEAPPLE CARPACCIO (v) Watercress, pineapple purée, whipped goats' cheese	£6.50
SEARED SCALLOPS Jerusalem artichokes, chicken crisp & herb oil	£9.50	BOURBON & LOCAL HONEY CURED SALMON horseradish foam, watermelon	£8.95
DEVON CRAB Creamed apple, fine fennel salad, burnt lemon, herb oil	£8.95	CONFIT DUCK LEG* Celeriac remoulade, apple, pea shoots, Cabernet Sauvignon dressing	£8.95

## MAINS

ROSETTE OF BEEF* Beef ragout, spring cabbage, fennel, red wine sauce	£24.50	GUINEA FOWL BREAST, CONFIT LEG* Creamed potatoes, braised spring onions, pea fricassée	£17.00
ROASTED PORK COLLAR* Sage and parmesan gnocchi, roasted butternut squash, basil oil	£17.00	SMOKED HADDOCK Curried chickpea, coriander crust, onion bhaji, raita	£18.50
ROASTED MEDITERRANEAN VEGETABLES* Scamorza, red pepper purée, tapenade dressing	£17.00	RIBEYE STEAK* Hand cut chips, confit tomato salad, mushroom ketchup	£22.95
SEA BASS FILLET Grilled Ratte potato, fondue, braised endive, confit tomato and chive oil	£17.00	DUO OF LAMB: RUMP AND SHOULDER* Onion soubise, dauphinoise potatoes, rosemary blackcurrant	£24.50
COD POACHED IN RED WINE Lemon mash, smoked bacon, baby gem, salsify	£20.00	HOMEMADE HERB GNOCCHI* (v) Salsa rosa, charred peppers, piccolino	£17.50

## SIDES

MINTED COURGETTES*	£3.75	HONEY GLAZED CHANTENAY CARROTS*	£3.75
HAND CUT CHIPS*	£3.75	MASHED POTATO*	£3.75
MIXED GREENS WITH CONFIT SHALLOTS	£3.75	HERB NEW POTATOES*	£3.75
PURPLE SPROUTING BROCCOLI, TOASTED ALMOND	£3.75		

\*Wherever we can we use local produce - an \* indicates that the produce comes from within a 40 mile radius of the hotel. All our meat is Red Tractor Assured which means its production meets animal welfare standards and it is fully traceable back to independently inspected farms in the UK. For information regarding allergens please ask a member of the team.

**Guests on a dinner inclusive rate have an allocation of £30 for food.**

All prices include VAT at the current rate. Tipping is totally up to you, we do not put an extra service charge onto your bill and all tips are distributed to our staff.



# The Oak Room



## DESSERTS

CARROT & ORANGE CAKE Vanilla frosting, toffee sauce, orange pastilles	£6.50	COCONUT PANNA COTTA Spiced Pina Colada, lime & mango	£6.50
CARAMELISED APPLE MOUSSE Apple jelly, blackberries, oat crumble	£6.50	RHUBARB & STRAWBERRY FOOL Vanilla mascarpone, vanilla shortbread	£6.50
RICH DARK CHOCOLATE CAKE Chocolate sauce, chocolate chip biscotti, white chocolate shavings	£6.50	PISTACHIO PARFAIT Dark chocolate shell, Turkish delight, toffee sauce	£6.50
VANILLA CRÈME BRÛLÉE Raspberry, honey and ginger ice cream	£6.50	LOCAL MATURE CHEESES A selection of crackers, grapes, celery, chutney, port jelly	£8.50

## AFTER DINNER

### DESSERT WINE

CONCHA Y TORO LATE HARVEST  
Sauvignon Blanc, Chile  
Per bottle: £16.50, per 125ml glass: £6.10

### PORT

COCKBURN'S FINE RUBY PORT per glass  
£3.60

### COFFEES/TEA - £2.50

TEA, COFFEE, LATTE, ESPRESSO, CAPPUCCINO

### LIQUEUR COFFEE

IRISH	£5.15	BRANDY	£5.25
BAILEYS	£5.45	TIA MARIA	£5.45
GRAND MARNIER	£5.45	AMARETTO	£5.45

### LIQUEURS

We have a wide selection of liqueurs available, please ask us for details.

## CELEBRATIONS

Moor Hall Hotel & Spa is the perfect venue for special celebrations of all kinds, whether it's a birthday, anniversary, christening or wedding.

As a privately owned hotel we pride ourselves on our friendly and flexible service - we can tailor make your celebration so you can relax, safe in the knowledge that every tiny detail is taken care of.

If you would like more information please ask a member of our team and we'll be happy to help make your celebration one to remember!

