

01926 425043



www.themoorings.co.uk

## MENU

### Starters

Homemade soup (V) See daily specials	£ 5.00
Twice baked cave-aged Cheddar soufflé (V) Cider & confit garlic cream, pear & watercress salad	£ 5.75
Asparagus & red pepper tart (V) Poached free range hen's egg, sauce Choron	£ 6.00
Kiln smoked salmon salad Cherry tomato, orange, fennel & wild rocket, vinaigrette	£ 6.50
Free range chicken liver parfait Red onion marmalade, pickles, toast	£ 6.75
Cod Caesar salad Cod cheeks, charred baby gem, Parmesan, croutons, white anchovies	£ 7.00
Roasted pigeon breast Mushroom, pancetta & sherry cream sauce on toast, watercress	£ 7.25

### To Share

Anti pasti (V) - Minimum order for two people Nocellara olives, houmous, poponcini peppers, pickled garlic, marinated mushrooms, smoked mozzarella & chilli jam, roasted garlic, warm bread	£ 7.00 per person
Charcuterie - Minimum order for two people Suffolk salami, Oxsprings ham, free range chicken liver parfait, Suffolk chorizo, feta stuffed chillies, balsamic onions, roasted garlic, warm bread	£ 7.50 per person
Boxed baked Camembert Red onion marmalade & pickles, baguette	£ 9.95

### Sides

Homemade chips	£ 3.50
Seasonal vegetables	£ 3.50
Green salad	£ 3.50
Mashed potatoes	£ 3.50
Caesar salad	£ 4.00

### Mains

Sausage & mash Free range Cotswold sausages, onion marmalade, red wine jus	£ 11.50
Goats' cheese strudel (V/N) Peppered goats' cheese, spinach, & roasted shallot strudel, pea purée, sautéed spring vegetables, hazelnut oil	£ 12.50
Salmon fishcake Roast & smoked salmon, wilted spinach, cherry tomato broth	£ 13.50
Pan fried calves' liver Champ mash, wilted spinach, onion & sage fritter, bacon butter	£ 15.50
Stuffed chicken breast Herb stuffing, Oxsprings ham, charred baby gem, creamy mashed potatoes, morel cream sauce	£ 16.00
Market fish Chips, crushed minted peas, homemade tartare sauce	£ See daily specials
Pan fried sea bass fillets Sautéed new potatoes, pancetta & spring onions, sauce vierge	£ 17.00
Duck à l'orange Roasted breast, confit leg croquette, rosti potato, fine green beans, orange jus	£ 17.95

### Steaks



Aberdeenshire steaks are supplied & dry aged to a minimum of 28 days by our specialist butcher Aubrey Allen. All steaks are traceable back to the farm where the beef was reared.

#### Steaks are served with:

Chips, half a slow roasted beef tomato, watercress & your choice of:

**Green peppercorn sauce, black truffle butter or béarnaise sauce**

200gms Aubrey Allen bavette steak A juicy steak cut from the flank (served only as it should be, rare or medium rare)	£ 16.00
200gms Aubrey Allen rump steak Firm texture, flavoursome, seam butchered	£ 18.00
250gms Aubrey Allen rib eye steak Prime rib of beef, fat marbled with a wonderful succulent flavour	£ 22.00
200gms Aubrey Allen fillet steak Lean & tender, the true connoisseurs choice, the Champagne of beef	£ 26.00

PLEASE ASK TO SEE THE SPECIALS

Please check with a member of The Moorings team before ordering as some main courses may take 25 minutes to serve. Please let us know if you suffer from any food allergies or dietary restrictions or would like to see our leaflet containing a list of dishes containing any of the EU top 14 allergens. We use unpasteurised cheeses in our kitchen - please let us know if you would like an alternative. An optional service charge of 10% is added to parties of 8 or more. (V) - suitable for vegetarians (N) - contains nuts. The Environmental Health Officer advises that eating partially or uncooked meat, seafood and eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.