



The Oak Room



STARTERS

DEVON CRAB watermelon, lemon jelly	£8.95	SEARED SCALLOPS crispy pancetta, cauliflower	£9.50
PEA AND WATERCRESS SOUP* smoked ham	£6.50	SPRING GARDEN SALAD* (v) pickled baby vegetables	£6.50
BEETROOT CURED SALMON horseradish, cucumber pearls	£7.50	PIGEON BREAST* charred pear, blue cheese	£8.00
HAM HOCK TERRINE* parsley purée, breaded egg yolk	£6.50	GOAT'S CHEESE PANNA COTTA* (v) asparagus, beetroot	£6.50

MAINS

LAMB RUMP* olive, mint, tomato, goat's curd	£24.00	WILD SEA BASS baby fennel, bacon, red wine jus	£17.00
GUINEA FOWL* pickled wild mushrooms, shallot purée	£17.00	COD SUPREME puy lentils, egg yolk purée	£18.50
DUCK BREAST* fondant potato, cherry gel, almond	£18.50	CHAR-GRILLED JERSEY ROYALS* (v) shallot, watercress, broad beans	£14.50
BEEF FILLET* baby carrot, nettle purée	£27.50	RISOTTO* (v) cauliflower, raisins, capers, herbs	£17.00
PORK BELLY* seared scallop, apple crisp	£17.00	TURBOT grilled baby leeks, caviar, white wine sauce	£21.00

SIDES

HAND CUT CHIPS*	£3.75	HONEY GLAZED CHANTENAY CARROTS*	£3.75
SPINACH*	£3.75	MASHED POTATO*	£3.75
GREEN BEANS*	£3.75	HERB NEW POTATOES*	£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.



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DESSERTS

RASPBERRY BRÛLÉE lavender shortbread	£6.50	DARK CHOCOLATE DELICE cherry jelly	£6.50
APRICOT PARFAIT pistachio sponge	£6.50	RED WINE POACHED PEAR chocolate, hazelnut	£6.50
VANILLA PANNA COTTA fresh raspberries	£6.50	LEMON TART yoghurt and tarragon sorbet	£6.50
		CHEESE choose from a locally sourced selection from our cheese menu. Served with celery, grapes, chutney and biscuits	
		5 cheeses	£8.00
		6 cheeses	£9.00
		7 cheeses	£10.00

AFTER DINNER

DESSERT WINE

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

PORT

per glass
COCKBURN'S FINE RUBY PORT £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!

