



The Oak Room



STARTERS

TORCHED FRESH MACKEREL
dill, cucumber and potato

CAULIFLOWER SOUP*
crispy bacon

BEETROOT CURED SALMON
horseradish, cucumber pearls

DUCK RILLETTE*
toasted brioche, gherkins

SEARED SCALLOPS
apple, bacon, fennel, smoked eel £6.00
supplement

GARDEN SALAD* (v)
pickled baby vegetables

PIGEON BREAST*
black pudding, beetroot, carrot

GOATS CHEESE PANNA COTTA* (v)
grilled figs, pear

MAINS

DUO OF LAMB* £3.00
supplement
Cannon and belly of lamb, broad beans,
baby turnips, watercress

GUINEA FOWL*
butternut squash, cabbage, bacon, shallots

DUCK BREAST*
fondant potato, cherry gel, almond

BEEF FILLET* £6.00
supplement
baby carrot, shallots, mushroom ketchup

PORK BELLY*
seared scallop, apple crisp

SALMON
grilled courgette, stuffed courgette flower,
roasted cauliflower

POACHED COD SUPREME
puy lentils, saffron foam

GNOCCHI (v)
wild mushrooms, rocket, parmesan

RISOTTO* (v)
feta, sage, butternut squash

FILLET OF SEA BASS
baby fennel, bacon, red wine jus

SIDES

HAND CUT CHIPS* £3.75 MAPLE GLAZED CARROTS* £3.75

SPINACH* £3.75 MASHED POTATO* £3.75

GREEN BEANS WITH ALMONDS* £3.75 HERB NEW POTATOES* £3.75

CREAMED LEEKS £3.75 HOUSE SALAD £3.75

Price per person:
2 courses £25, 3 courses £30

*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

VANILLA BRÛLÉE

lavender shortbread

RHUBARB PANNA COTTA

pistachio biscotti

LEMON CURD PARFAIT

meringue, raspberries

CHEESE

Choose 5 cheeses from our cheese menu with celery, grapes, chutney and biscuits

6 cheeses - supplement £2

7 cheeses - supplement £3

DARK CHOCOLATE DELICE

cherry jelly

RED WINE POACHED PEAR

chocolate, hazelnut, salted caramel sauce

BLACKCURRANT SOUFFLÉ

warm dark chocolate sauce

pre-order or allow 20 minutes to prepare

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
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BAILEYS	£5.45	TIA MARIA	£5.45
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GRAND MARNIER	£5.45	AMARETTO	£5.45
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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!

