



BAR 1905

NINETEEN FIVE



Welcome to Bar 1905, named after the year the current Moor Hall was rebuilt by Colonel Edward Ansell. Join us as we celebrate 65 years of family ownership.

We hope you enjoy your visit today and we thank you for supporting our family owned hotel.

The Team at Moor Hall Hotel & Spa

ORDER DIRECTLY FROM YOUR TABLE

SCAN THE QR CODE TO
ORDER AND PAY



SCAN ME



ALLERGEN INFORMATION

If you would like to see our Non-Gluten Containing Ingredients Menu, please ask a member of our team.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

You can review further allergy information on our website by scanning the QR code.

HOT DRINKS



We proudly serve Paddy & Scott's coffee and hot chocolate, which support meals for children in coffee-growing regions with every bag sold.

Hot Chocolate 4.40

Espresso 3.70

Latte 4.30

Americano 4

Cappuccino 4.30

Mocha 4.40

Add a syrup or whipped cream for **50p** each
vanilla, caramel, cinnamon and seasonal syrups available

COFFEE TREATS

All are **6**

Brownie & rocky road treats

Dubai chocolate & truffles

Churros, white chocolate, marshmallow

TEA

We use Birchall tea bags, who are on a mission to share with the world the best tasting, sustainable tea. The family has been in the tea industry for over 150 years, so they know a thing or two about tea.

All Teas are **4**

English Breakfast

A deliciously strong breakfast tea bursting with flavour, a winner at the Great Taste Awards for 13 years in a row.

Earl Grey

Our blend is composed of tea from the top growing regions in Sri Lanka with the addition of Yunnan tea beautifully flavoured with naturally zingy bergamot oil.

Peppermint

This particular infusion comes from an ancient variety treasured for its intense menthol smell and taste. This is the right choice after a fabulous meal.

Green Tea

Minimally processed tea rich in antioxidants, known for its fresh flavor and numerous health benefits.

Red Berry & Flower

A smooth blend of sweet red berries and refreshing hibiscus. This full flavoured red fruit tea is a plentiful source of anti-oxidants and is naturally caffeine free.

Great Rift Decaf

Decaffeinated breakfast tea, expertly blended using the finest estate-grown specialty teas from East Africa's Great Rift Valley to create a bright, flavorful cup.

Lemongrass & Ginger

A warming herbal tea made with pure lemongrass and spicy ginger pieces. This delightful infusion to elevate your mood and revive you anytime you need a boost.

ADD ON A SLICE OF **CAKE OF THE DAY** FOR **3.20**

BRUNCH

Available from 8am-12pm

White or brown toast, with a choice of fruit preserves V 4

3 mini croissants, butter, preserves V 4.5

3 mini Danish pastries V 4.5

1905 bap, sausage and bacon, hash brown, fried egg 10

Posh eggs, smoked salmon, free range scrambled eggs, bloomer bread 12

Three free range egg omelette served with a hash brown: choose from cheese, mushroom, smoked salmon or mixed pepper fillings 9.5

PIZZAS

Available from 11.30am-9pm

10 inch hand stretched stone baked pizzas, on a tomato base, cooked in our pizza oven.

Margherita, mozzarella, oregano V 17

The Smoky Blue, Gorgonzola, mozzarella, smoked ham, mushrooms 18

BBQ chicken, mozzarella, BBQ chicken breast, roasted red peppers 18.5

Vegan delight, vegan style mozzarella cheese, roasted peppers, mushrooms, red onion, olives VE 18.5

The Meat One, chorizo, ham, chicken, pepperoni 18.5

The Sweet & Smoky One, smoked brie, caramelised onion, mozzarella 18

Add an extra topping, pepperoni, chicken, ham, double cheese, jalapenos 2 each

SIDES

Sweet potato fries V 5.5

Skin on fries V 5.5

Panko onion rings V 5.5

SANDWICHES

Available from 11.30am-9pm

We proudly source our fresh bread from Gayton's Bakery, a local family-run bakery.

Served with salad garnish & crisps.

Smoked salmon, cucumber, cream cheese bagel **9.5**

Mature cheddar, pickle V **9.5**

Cold water prawns, brandy & tomato mayonnaise **9.5**

Chickpea, hummus, beetroot, chargrilled courgette VE **9.5**

Roasted ham, Dijon mustard **9.5**

Roasted chicken, pancetta, mayonnaise **9.5**

Egg, watercress, mayonnaise **9.5**

HOT SANDWICHES

Served with salad garnish & skin on fries.

Tuna & mozzarella panini **12**

Croque Monsieur, ham, gruyère, tomato chutney **11.5**

Chicken & pesto panini, mixed leaves **12**

Moor Hall club sandwich, toasted triple decker, grilled bacon, fried egg, chicken, mayonnaise, baby gem lettuce, beef tomato **16**

SMALL PLATES

Available from 11.30am-9pm

Butternut squash soup, pumpkin ravioli, curried oil **9**

Sticky BBQ chicken wings, fresh spring onion garnish **9.5**

Chicken tikka shashlik, mint yogurt, flat bread, coriander oil, kachumber salad **11.5**

Beetroot textures, whipped goat's cheese, toasted walnuts **9.5**

Cauliflower popcorn, hot honey & mustard mayonnaise **9.5**

Dirty fries, jalapeños, bacon, cheese and spring onion **8**

Beef nachos, BBQ brisket, jalapeño, sour cream, chives **11**

Salt & pepper calamari, garlic mayonnaise, burnt lime **11**

MAINS

Available from 11.30am-9pm

Beef bourguignon pie, creamed leek potato, shallot red wine jus, roasted carrot & parsnips **20**

Battered chicken breast burger, toasted brioche bun, sriracha mayonaise, blue cheese, skin on fries **19.5**

Gourmet Wagyu beef burger, toasted brioche bun, bacon jam, Monterey Jack cheese, gherkin, beef tomato, skin on fries **20**

Chickpea & beetroot burger,
brioche bun, chipotle mayo, avocado, spiced potato wedges **19**

Hot honey & soy glazed salmon,
flatbread, ricotta, tenderstem, pickled radish **26**

Lemonade battered cod,
mushy peas, chips, mascarpone tartare, bread & butter **20**

8oz sirloin steak,
traditional garnish, skin on fries, onion rings, peppercorn sauce **34**

Chicken Kiev inside out, chicken breast, garlic & Parmesan butter, dressed mixed greens, skin on fries **25**

Roasted butternut squash fondant,
leek & seed crumble, root vegetables, tomato & basil sauce **19**

Crisp tortilla Caesar salad, gem lettuce, streaky bacon, anchovies, croutons, free range boiled egg, Caesar dressing, Parmesan shavings **15**

Add hot honey halloumi **4**
Chicken breast or poached salmon **6.5**

DESSERTS

Available from 11.30am-9pm | All desserts are **9.5** each
Our desserts are all made in our kitchen by our Pastry team.

Sticky toffee pudding, caramel sauce, salted caramel ice cream

Peach melba, poached peach, vanilla ice cream, raspberry coulis

Dark chocolate & hazelnut tart, raspberry sorbet

Coffee & chestnut cheesecake, Kahlua sauce

Fresh fruit platter, mint syrup

CHILDREN'S MENU

Available from 11.30am-9pm

STARTERS 6

Tomato soup, bread roll
Vegetable sticks, hummus
Chicken dippers, BBQ sauce

MAINS 10

Mini fish & chunky chips:
battered haddock fingers, garden peas
Margherita pizza
Bangers & mash: pork sausage or vegetarian sausage,
creamy mashed potato, gravy
Penne pasta, creamy tomato sauce
Beef burger, chunky chips

DESSERTS 6

Chocolate brownie, vanilla ice cream
Fresh fruit salad
Selection of ice creams
Rocky road chocolate bar
Waffles & fresh fruit, maple syrup

Fairy Door Trail



Take time to visit our woodlands after your meal.

Follow the rose path down to the Sunken Garden. Climb the ancient stone steps and follow the path as it weaves through the natural woodland.

Look out for our wish trees, the pet cemetery (home to George the cat), and the fairy doors which are dotted along the paths.

COCKTAILS

Classics

Classic Mojito | 12.25

A vibrant blend of white rum, hand-muddled mint and fresh lime, balanced with a splash of soda.

1905 Old Fashioned | 13.25 *Recommended*

A refined blend of bourbon and aromatic bitters and sweetness, slowly stirred and finished with a twist of orange peel.

Long Island Iced Tea | 14.25

An iconic combination of premium Grey Goose Vodka, Bacardi Cata Blanca, Bombay Gin, Patron Tequila and triple sec, brightened with lemon and finished with cola.

Italian Negroni | 14.25

A sophisticated blend of premium gin, Campari and sweet vermouth, finished with fresh orange zest.

Espresso Martini | 12.25

A decadent mix of chilled espresso, vodka and coffee liqueur, perfectly balanced for a smooth after-dark classic.

Spritz

Aperol Spritz | 12.25

A perfectly balanced mix of Aperol and prosecco, topped with soda and garnished with fresh orange.

Hugo Spritz | 12.25

Delicate Mondoro elderflower liqueur topped with prosecco, fresh mint and sparkling soda water.

Sarti Spritz | 12.25

A luxurious blend of Sarti Rosa, ripe mango, passion fruit and blood orange, balanced with sparkling prosecco and soda.

Limoncello Spritz | 12.25

A bright, refreshing Italian classic made with zesty limoncello, crisp prosecco, and sparkling soda water. Light citrus sweetness balanced with bubbly freshness, served over ice with a lemon garnish for the perfect sunny sip.

Summer Specials

Arches Twister | 12.25

Creatively produced by our talented bar team delivering flavours of peach liqueur, crisp apple and raspberry, balanced with vanilla, fresh lime and sparkling lemonade.

Raspberry Sidecar | 14.25

A refined mix of cognac, fresh raspberry and lemon, orange liquor, delivering a rich, velvety classic with a fruity twist.

Passion Fruit Martini | 12.25

A vibrant blend of vodka, vanilla, exotic fresh passion fruit, award winning passion fruit liquor, prosecco accompaniment.

MOCKTAILS

Our mocktails are **8.25** each

Passion Fruit and Elderflower Spritz

A refreshing blend of tropical passion fruit, delicate elderflower and fresh citrus, finished with sparkling soda.

Moor Hall Fruit Punch

Crisp apple and raspberry balanced with citrus, vanilla and a sparkling lemonade finish.

Pomegranate Pop

Sweet pomegranate and floral elderflower combined with tangy lemon and sparkling lemonade for a sophisticated alcohol-free cooler.

WHITE WINE

Writer's Block

Chenin Blanc, *South Africa*

A dry Chenin Blanc that delivers a medley of ripe fruits, pear, peach and honeydew melon with zesty, citrus finish.

175ml **6.75** 250ml **9** Bottle **27**

Te Aka

Sauvignon Blanc, *New Zealand*

Apple green hue with aromas of guava and melon interlaced with tomato leaf and nettle greens.

175ml **9.50** 250ml **12.75** Bottle **38**

Primi Soli

Pinot Grigio, *Italy*

Dry, crisp and fruity with a wonderful hint of lemon.

175ml **7** 250ml **9.50** Bottle **28**

Albret El Alba VE

Chardonnay, *Spain*

Ripe tropical fruit, fresh acidity and subtle toasty spice from barrel fermentation.

175ml **10** 250ml **13.50** Bottle **40**

Monterey Bay Chardonnay V

Chardonnay, *USA*

A fabulous balance of refreshing citrus and tropical fruit flavours with just a hint of vanilla on the finish.

175ml **8** 250ml **10.75** Bottle **32**

Carlos Serres V

Rioja, *Spain*

Crisp apple and pineapple with subtle floral notes and refreshing acidity.

175ml **8** 250ml **10.75** Bottle **32**

125ml glasses of wine available on request.

RED WINE

Primi Soli Merlot, Italy

Blackberries and damson create a smooth, fruit filled bursting with flavour.

175ml **7** 250ml **9.50** Bottle **28**

Overland Shiraz, Australia

Full bodied and smooth, with ripe dark berry flavours and a hint of pepper.

175ml **6.75** 250ml **9** Bottle **27**

Carlos Serres Rioja, Spain VE

Cherry red with ripe fruit, liquorice and subtle oak character.

175ml **8.50** 250ml **11.50** Bottle **34**

Maestro Puglia IGT Primitivo, Italy

Full and round with soft sweet tannins, hints of fruit compote.

175ml **9** 250ml **12** Bottle **36**

Recantos de Lisboa Red blend, Portugal VE

Smooth and balanced with vibrant red fruit flavours and a rounded finish.

175ml **8.50** 250ml **10.75** Bottle **32**

La Grupa Malbec, Argentina VE

Juicy cherry and plum flavours with sweet spice and a warming finish.

175ml **8.50** 250ml **11.50** Bottle **34**

Cramele Recas Pinot Noir, Romania VE

Ripe black cherry and raspberry with hints of cinnamon and sweet spice.

175ml **8.50** 250ml **11.50** Bottle **34**

125ml glasses of wine available on request.

ROSÉ WINE

Primi Soli Pinot Grigio Rosé, Italy

Soft and refreshing with juicy summer berry fruit flavours.

175ml **7** 250ml **9.50** Bottle **28**

Charlie Zin White Zinfandel Rosé, USA

Refreshing rosé with vibrant red fruit and delicate spicy notes.

175ml **6.75** 250ml **9** Bottle **27**

L'Oasis Provence Rosé, France

Elegant floral aromas with ripe apricot
and rounded, fruity flavours.

175ml **10** 250ml **13.5** Bottle **40**

SPARKLING WINE

Acquerello, Prosecco DOC, Italy VE

Light, sparkling Prosecco with fresh pear, apple and citrus flavours.

Also available as Prosecco Rosé.

125ml **7.25** Bottle **38**

Silver Reign Brut, England VE

Elegant sparkling wine with citrus, pear, apricot and delicate floral notes.

Bottle **46**

La Cuvée Laurent-Perrier Champagne, France VE

Fresh sparkling wine with pear, apricot, citrus and floral aromas.

125ml **15** Bottle **90**

BOTTLES

Bottled Beers from **5.50**

Bottled Ales from **6**

Bottled Ciders from **6**

BRANDY+ COGNAC

Courvoisier VS **6.30**

Remy V.S.O.P **8.35**

ON TAP

Birra Moretti **3.50 / 6.85**

Cruzcampo **3.30 / 6.60**

Murphy's **3.30 / 6.60**

Inch's **3 / 6**

Heineken **3.50 / 7**

Heineken 0 **6 / 3**

Beavertown Neck Oil
3.60 / 7.20

LIQUEURS

Amaretto **4.95**

Baileys (50ml) **5.20**

Cointreau **5.70**

Tia Maria **5.60**

Southern Comfort **5**

St Germain Elderflower **5**

RUM

Old J Cherry Spiced **4.75**

Old J Pineapple Spiced **4.75**

Old J Gold Spiced **4.75**

Kracken **5.50**

Bacardi **4.80**

Bacardi Caribbean Spiced **5**

SHOTS

Sambuca **5.20**

Tequila Buen Amigo Gold **4.80**

Jägermeister **4.80**

Strawberry / mango /
passion fruit cream liquor
with tequila **4.90**

VODKA

Moonshine **4.85**

Grey Goose **7**

Grey Goose Orange / Pear **7.20**

WHISK(E)Y

Famous Grouse	4.80
Jameson	5.45
Jack Daniel's Tennessee	5.30
Woodford Reserve	8.20
Macallan 15yr	20
Makers Mark	7
Iron Wheel	5
Glenmorangie 12 yr	7.20
Glenfiddich 12 yr	7.40

GIN

Gordon's	4.85
Bombay Sapphire	5.80
Tanqueray No 10	6.70
Hendrick's	6.20
Agnes Arber	4.60
Agnes Arber Pineapple	4.80
Agnes Arber Rhubarb	4.80
Gordon's 0%	4.80

APERITIF

<i>50ml</i>	
Martini	5
Campari	4.90
Harveys Bristol Cream	4.90
Pimm's No 1	
6 Glass / 24.60 Jug	
Cockburn's Port	4.90

SOFT DRINKS

Mineral Water	2.75
Coke (200ml bottle)	2.85
Coke (draught)	2.25 / 4.50
Diet Coke (draught)	2.25 / 4.50
Lemonade (draught)	2.25 / 4.50
Schweppes ginger ale	2.90
Schweppes elderflower	3.85
J20 (orange & passionfruit)	4
Appletiser	4
Red Bull	4.35

Our spirits are all served in 25ml unless specified