

k Room SERIE

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**

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**

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**

Monterey Bay Chardonnay ^{VE} 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**

Primi Soli

Pinot Grigio, Italy
Dry, crisp and fruity with a wonderful hint of lemon.
175ml **7** 250ml **9.50** Bottle **28**

Carlos Serres ^{VE} Rioja, Spain

Crisp apple and pineapple with subtle floral notes and refreshing acidity.
175ml **8** 250ml **10.75** Bottle **32**

RED WINE

Primi Soli Merlot, Italy

Rich blackberry and damson deliver a smooth, fruity palate.
175ml **7** 250ml **9.50** Bottle **28**

Maestro Puglia IGT Primitivo, Italy

Full and round with soft sweet tannins, hints of fruit compote.
175ml **9** 250ml **12** Bottle **36**

Cramele Recas ^{VE} Pinot Noir, Romania

Ripe black cherry and raspberry with hints of cinnamon and sweet spice.
175ml **8.50** 250ml **11.50** Bottle **34**

Overland Shiraz, Australia

Full bodied and smooth, with ripe dark berry flavours and a hint of pepper.
175ml **6.75** 250ml **9** Bottle **27**

Recantos de Lisboa ^{VE} Red blend, Portugal

Smooth and balanced with vibrant red fruit flavours and a rounded finish.
175ml **8.50** 250ml **10.75** Bottle **32**

La Grand Comtadine ^{VE} Côtes du Rhône, France

Rich red fruit flavours with dark fruits, spice and soft tannins
175ml **10** 250ml **13.50** Bottle **40**

Carlos Serres ^{VE} Rioja, Spain

Cherry red with ripe fruit, liquorice and subtle oak character.
175ml **8.50** 250ml **11.50** Bottle **34**

La Grupa ^{VE} Malbec, Argentina

Juicy cherry and plum flavours with sweet spice and a warming finish.
175ml **8.50** 250ml **11.50** Bottle **34**

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

Acquerello ^{VE} Prosecco DOC, Italy

Light, sparkling Prosecco with fresh pear, apple and citrus flavours. Also available as Rosé.
125ml **7.25** Bottle **38**

Silver Reign Brut ^{VE} Brut, England

Elegant sparkling wine with citrus, pear, apricot and delicate floral notes.
Bottle **46**

La Cuvée Laurent-Perrier ^{VE} Champagne, France

Fresh sparkling wine with pear, apricot, citrus and floral aromas.
Bottle **90**

125ml glasses of wine available on request.

The Da BRAS

CELEBRATING 65 YEARS

Since 1961, Moor Hall has been proudly family owned. The hotel is full of original character, from its stained glass and carved mantels to its detailed stonework and craftsmanship. The artwork on this menu takes inspiration from Moor Hall's stained glass, reimagined in a bold, modern style as a fresh tribute to one of the hotel's original features.



As we celebrate our 65th year of family ownership, look out for the 65 logo to spot our special throwback dishes.

LEAVES

All salad dishes 15

Crisp tortilla Caesar salad

gem lettuce, crispy pancetta, anchovies, croutons, Caesar dressing, parmesan crisps

Spiced quinoa salad

butternut squash, cauliflower, pomegranate dressing VE

House salad

plum tomato, olive, red onion, chopped radicchio, rocket, ciabatta VE

Add grilled halloumi V 4

Chicken breast or poached salmon 6.5

CHILDREN'S

Suitable for Children under the age of 12.

STARTERS

Any starter 6

Tomato soup

bread roll V

Chicken dippers

BBQ sauce

Vegetable sticks

hummus V

MAINS

Any main 10

Beef burger

chips

Margherita pizza

side salad V

Penne pasta

creamy tomato sauce V

Mini fish & chips

battered haddock fingers, chunky chips, garden peas

Bangers & mash

pork sausage or vegetarian sausage V
creamy mashed potato, gravy

DESSERTS

Any dessert 6

Chocolate brownie

vanilla ice cream V

Waffles & fresh fruit

maple syrup V

Fresh fruit salad VE

Selection of ice creams V

NIBBLES

Olives V 4.5

Focaccia V 4.5

Focaccia & olives V 8

The Oak Room BRASSERIE

SMALL PLATES

Burrata

heritage tomato, herb salsa, chilli oil, garlic croutons V 9.5

Smoked ham hock

pineapple salsa, cheese croquette, pea shoots 9.5

Cauliflower wings

beetroot falafel crumb, carrot chutney NGCI VE 9.5

Beef taco

pulled spiced beef, pico de gallo, chimichurri 11.5

Cottage pie bon-bons

matson sauce, pea shoots 9

Sticky BBQ chicken wings

fresh spring onion, garnish 9.5

Asparagus & pear tart

tomato chutney V 9

Seared scallops

king prawn, shellfish bisque 16.5

Cream of asparagus & leek soup

truffle oil, crispy leek V 9

Chicken tikka shashlik

flat bread, mint yoghurt, coriander oil, kachumber salad 11.5

Prawn cocktail

lettuce, Marie Rose sauce 11.5

CLASSICS

Rump of lamb

ras el hanout, chorizo & chickpea casserole, mint yoghurt 27

Chicken schnitzel

duck egg, gherkin & parsley potatoes 25

Cornfed chicken breast

dauphinoise potatoes, seasonal greens, crispy kale 19.5

Salmon fillet Nori

artichoke & olive pine nut pesto, mediterranean vegetables 26

Beef fillet

mushroom, chicken liver pate, leek & asparagus, red wine jus 34

Chicken, ham hock & leek pie

cheddar & chive mash, caraway carrots & peas 20

Fillet cod

crushed new potatoes, herb beurre blanc, Keta Caviar buttered spinach 26.5

Sole fillet

prawn mousse, Anna potatoes, tenderstem broccoli 27.5

King prawn & monkfish

panang curry basmati rice and naan bread 24.5

GRILLS

8oz sirloin steak

traditional garnish, fries, onion rings 32

10oz ribeye steak

traditional garnish, fries, onion rings 34

Battered chicken

breast burger

toasted brioche bun, sriracha mayonnaise, blue cheese, fries 19.5

Gourmet Wagyu beef burger

toasted brioche bun, bacon jam, Monterey Jack cheese, gherkin, beef tomato, fries 20

Add green peppercorn sauce, chasseur, red wine jus, bearnaise 4

VEGETARIAN

All vegetarian dishes 19

Aubergine schnitzel

tomato ragu, rocket, sundried tomato & basil tapenade V

Roasted butternut

squash fondant

leek & seed crumble, root vegetables, tomato & basil sauce VE

Chickpea & beetroot burger

bricche bun, chipotle mayonnaise, avocado, spicy potato wedges VE

Roasted chestnut mushroom

arancini

black garlic mayonnaise, parsley oil, celeriac puree V

SIDES

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

Sweet potato fries V 5.5

Skin on fries V 5.5

Slaw, fennel, cabbage, carrot, red onion V 4.5

Asparagus & tenderstem V 5

Panko onion rings V 5.5

DESSERTS

Banana split

caramelised banana, strawberry & vanilla ice cream, Chantilly cream, baked almonds 10

Oreo cheesecake

Nutella crème anglaise, strawberry cream V 9.5

Dark chocolate tart

raspberry sorbet NGCI VE 9.5

White chocolate mousse

rosewater jelly, milk chocolate sauce V 10.5

Fresh fruit platter

mint syrup VE 8

Sticky toffee pudding

caramel sauce, salted caramel ice cream V 9.5

Peach melba

poached peach, vanilla ice cream, raspberry coulis V 9.5

Chocolate macaron

orange jelly, white chocolate crumb V 9.5

CHEESE

Served with Peter's Yard sourdough biscuit, grapes, chutney selection of cheeses 14
one cheese 8.95

Fowler's Sage Derby

features a mellow sage flavour and a sweet, strong taste V P

Wookey Hole

matured 200 feet underground in the Wookey Hole Caves, where the unique conditions infuse this cheese with earthy, nutty flavours V P

Smokey Duke Cornish Brie

a mellow and smooth creamy brie gently smoked over oak wood V P

Sparkenhoe Red Leicester

an initial sweet acidic, yet smooth taste moves into a wholesome nutty flavour, developing into a savoury and milky taste V P

Colston Bassett

blue cheese with a creamy colour and blue veins throughout, smooth texture and mellow flavour without the typical acidic taste of other Stiltons V P

SCAN ME



Scan for allergy & nutritional information

V suitable for vegetarians VE suitable for vegans P Postureusd NGCI non-gluten containing ingredients

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.