

Black Room SERIE

WHITE WINE

Ombrellino,

Pinot Grigio, *Italy*

Expect a refreshing palate of stone fruits and citrus fruits with a redefined dry mineral finish.

175ml **7.25** 250ml **9.80** Bottle **29**

Vina Carrasco,

Sauvignon Blanc, *Chile*

Bursting full with elderflower and gooseberry flavours, this is a youthful and invigorating white.

175ml **7.10** 250ml **10.10** Bottle **30**

Kokako,

Sauvignon Blanc, *New Zealand*

Gooseberry, pink grapefruit and passionfruit with a citrus backbone. Fresh acidity with a long finish.

175ml **7.90** 250ml **10.95** Bottle **31**

Journey's End Sheep Hill,

Chenin Blanc, *South Africa*

Prominent aromas of white peach and hints of citrus. The palate is refreshing and lively, with a crisp acidity that compliments the lingering smooth and fruity finish.

175ml **9.35** 250ml **13.45** Bottle **37**

Bruce Jack Ghost in The Machine,

We recommend! Chardonnay, *South Africa*

Decadent toffee, vanilla and caramel are accompanied by butterscotch, with subtle hints of roasted almond. These flavours flow through and end with a smooth, citrus lime finish on the palate.

175ml **9.95** 250ml **13.95** Bottle **39**

Domaine Passy Le Clou,

Chablis, *Burgundy, France*

An expressive nose of floral notes and green apple. The palate has a classic Chablis minerality, and a long elegant finish.

175ml **11.20** 250ml **14.75** Bottle **43**

RED WINE

Viña Carrasco,

Merlot, *Chile*

Medium bodied, fruity and jammy, this is a wonderful all-round wine.

175ml **7.10** 250ml **10.10** Bottle **30**

Romero Gonzalez,

Malbec, *Argentina*

This is an elegant, juicy Malbec with lots of pure blackcurrant fruit character.

175ml **7.10** 250ml **10.10** Bottle **30**

Conde De Castile,

Rioja Crianza, *Spain*

Full of black fruit with hints of cocoa, clove and cinnamon.

175ml **8.40** 250ml **11.45** Bottle **33**

Mozzafiato,

Primitivo, *Italy*

Flavours of dried prune, date and plump cherry, with swathes of sweet spice. A mouth coating, chocolatey red wine. Medium bodied and dry.

175ml **8.30** 250ml **11.25** Bottle **32**

Toast & Honey,

Pinot Noir, *California*

Bright and fresh with ripe cherry aromas and flavours of red berries and spice.

175ml **10.20** 250ml **14.25** Bottle **40**

The Sacred Oath Promise,

Shiraz, *Australia*

Flavours of rich dark fruits, chocolate and black pepper.

175ml **10.20** 250ml **14.25** Bottle **40**

Bruce Jack Ghost in the Machine,

We recommend! Cabernet Franc, *South Africa*

A burst of dark red fruits, blackberry, blackcurrant, savoury notes and molasses.

175ml **9.95** 250ml **13.45** Bottle **39**

ROSÉ WINE

Bel Canto,

Pinot Grigio Rosé, *Italy*

Pale pink, rich in red fruits and floral on the nose.

175ml **6.60** 250ml **9.35** Bottle **28**

Hangloose,

White Zinfandel Rosé, *Italy*

Bursting with ripe summer fruits.

175ml **6.60** 250ml **9.35** Bottle **28**

Nicolas Rouzet,

Provence Rosé, *France*

The palate is round and marked by strawberry, raspberry, redcurrant and pepper.

175ml **8.30** 250ml **11.25** Bottle **32**

SPARKLING

Bel Canto,

Prosecco DOC, *Italy*

This wine carries lots of fresh peach, pear and an elegant zest.

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

Fiammetta,

Prosecco Rosé DOC, *Italy*

Light pink in colour with copper hues. Delicate hints of violet and raspberry.

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

Mumm Cordon Rouge Champagne,

Champagne, *France*

77 different crus from the best areas of Champagne are used to create this benchmark cuvée.

Bottle **90**

125ml glasses of wine available on request.

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
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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
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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 brioche bun, chipotle mayonnaise, avocado, spicy potato wedges VE	Roasted chestnut mushroom arancini black garlic mayonnaise, parsley oil, celeriac puree V
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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
Dark chocolate tart
raspberry sorbet
NGCI VE 9.5
Fresh fruit platter
mint syrup
VE 8
Peach melba
poached peach, vanilla ice cream, raspberry coulis
V 9.5

Oreo cheesecake
Nutella crème anglaise, strawberry cream
V 9.5
White chocolate mousse
rosewater jelly, milk chocolate sauce
V 10.5
Sticky toffee pudding
caramel sauce, salted caramel ice cream
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 Pasteurised 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.