

APERITIF

Bel Canto Prosecco, Italy **7.25**
Fiammetta Prosecco Rosé, Italy **7.25**

Aperol Spritz 12

Aperol topped with Prosecco and a splash of soda

French Martini 12

This French Martini is one of the classiest, tastiest vodka cocktails out there

Pornstar Martini 12

Vodka, vanilla, passionfruit and prosecco

Archers Twister 10.25

Archers peach liqueur, apple & raspberry J20, orange juice, vanilla syrup, fresh lime juice

Cosmopolitan 12

Vodka, Cointreau orange liquor, cranberry juice, fresh lime juice

LEAVES

Crisp tortilla Caesar salad,

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

Small 9 Large 14

Lemon & oregano mixed Greek salad,

vegan feta cheese

VE Small 9 Large 14

Glazed pear & walnut salad,

gorgonzola

V Small 9 Large 14

Add grilled halloumi **V 4**,

Chicken breast or poached salmon **5** to any salad

ROYAL HERITAGE

Artwork inspired by the historic beauty and character of Sutton Coldfield, from its royal roots as a gift from

Henry VIII to its lush parklands and timeless architecture. This illustration was created to celebrate the town's heritage and connection to restful, suburban escapes.

SCAN ME



Scan for allergy
& nutritional information

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.

NIBBLES

Olives V 4.5

Focaccia V 4.5

Focaccia & olives V 6

The Oak Room BRASSERIE

SMALL PLATES

Roasted heritage tomato soup,

mature cheddar &
chive scone

9

Crab, carrot & coriander cake,

wholegrain mustard,
pickled carrot

9

Corned beef hash,

pickled beetroot,

Matson sauce

9

Beef taco,

pulled spiced beef,
pico de gallo,

chimichurri

10

Tipsy melon,

watermelon,
honeydew, Pimm's

mint syrup

VE 9

Pan fried scallops & king prawns,

brandy mustard,
parsley cream sauce

15

Patatas bravas,

red & green mojo
sauces

VE 9

Sticky BBQ chicken wings,

fresh spring onion
garnish

9

King prawn cocktail,

Bloody Mary gel,
pickled cucumber

10

Chicken tikka shashlik,

flat bread,
mint yogurt,
coriander oil,
kachumber salad

10

Pork & leek Scotch egg,

chorizo, chickpea
cassoulet

10

CLASSICS

Chicken & ham hock pie,

creamed potatoes,
asparagus,
tenderstem,
crispy onions

19

Cod filet,

wilted spinach,
Mornay sauce,
crushed new potato
cake, Tenderstem
broccoli

19

Thai green curry poke bowl,

chicken or king
prawn, vegetables,
boiled rice

18

Duck breast,

dauphinoise potato,
plum chutney,
carrots,
red wine jus

27

Pork belly,

caraway & savoy
cabbage,
apple gel, bacon &
leek mash

25

Salmon fillet,

cucumber spaghetti,
asparagus,
roasted cherry tomato,
chive beurre blanc

22

Chicken breast,

oyster mushrooms,
heritage carrots,
potatoes Anna,
red wine jus

19

Seabass fillet,

saffron cocotte
potatoes, roasted
vegetables, sundried
tomato pesto

26

Moroccan spiced

lamb rump,

garlic & tomato
cous cous, okra

27

GRILLS

8oz sirloin steak,

traditional garnish,
fries, onion rings

31

10oz ribeye steak,

traditional garnish,
fries, onion rings

33

8oz fillet steak,

traditional garnish,
fries, onion rings

37

Gourmet Wagyu

beef burger,

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

19

Add green peppercorn, chasseur, red wine, bearnaise **4**

VEGETARIAN

Pearl barley risotto,

butternut squash,
sage,
vegan parmesan,
rocket, endive leaves

VE 19

Sweet potato hash,

onions, spinach,
avocado,
beetroot ketchup

VE 18

Chickpea & beetroot burger,

bricche bun,
chipotle mayo,
avocado, spicy
potato wedges

V 18

Orzo pasta,

sundried tomato,
olives, grilled
courgette, feta
cheese

V 18

Vegetable Thai

**green curry poke
bowl,**

boiled rice

VE 17

SIDES

Dirty fries, jalapeños, bacon,
cheese, spring onion **9**

Sweet potato fries V 6

Skin on fries V 5

Seasonal house salad VE 6

Roasted carrot & tenderstem V 7

DESSERTS

Honey spiced cake,
poached pear, caramel
ice cream

V 9

Strawberry choux bun,
vanilla cream, chocolate
sauce

V 9

Piña colada panna cotta,
roasted pineapple

V 9

Chocolate truffle torte,
apricot salsa

V 9

Warm apple tarte tatin
honeycomb calvados

V 9

Dark chocolate tart,
raspberry sorbet

VE 9

Fresh fruit platter,
mint syrup

VE 8

**Chocolate & pistachio
marquise**

feuilletine, raspberry coulis

V 9

CHEESE

Served with Peter's Yard sour 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

Sparkenhoe Blue

Creamy with a degree of chewiness.
The flavour is meaty and savoury.

V P

GIFT VOUCHERS

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