



LUNCH

Our menu at Moss and Moor is ingredient driven. We work closely with local producers, farmers and suppliers as we believe these are the real food heroes, although produce from further afield will also appear in dishes from time to time, should the quality be exceptional.

The dishes we hope you enjoy with us will be fuss free, with as little done to them as possible, taking care to showcase the quality of the ingredients.

12.00pm -4.30 pm Monday to Saturday

SNACKS TO SHARE

Salt aged pork crackling with Bramley apple sauce 3.50

Lishman's beer sticks 4.00

STARTERS

Minted pea soup with crumbled fine fettle cheese (v) 6.00

Add sourdough bread and Netherend Farm butter 0.75

Whipped summer squash with goat's curd, dukkah and grilled ciabatta (v) 8.50

Atlantic prawn and avocado cocktail 9.75

Isle of Wight tomato salad with torn sourdough and bush basil (v) 7.75

BURGERS & SANDWICHES

Toasted cheese and red onion sandwich with a gem heart salad (v) 9.25

Staal smoked salmon ciabatta sandwich, with cream cheese, chives and hash browns 11.00

Crispy fried fish sandwich with minted mushy peas, tartare sauce and fries 12.00

Black Angus beef burger with melted cheese, gherkins, red onion and fries 11.50

MAINS & SALADS

Broad bean falafel salad with hummus, mint and parsley (ve) 9.75

Buddha bowl – soft boiled egg, avocado, spiced chickpeas, spinach, and sesame (v) 9.75

Devilled mackerel with heritage tomatoes and chives 12.00

Fishcakes with spinach and chive butter sauce 11.50

Buttermilk fried chicken with spiced beetroot and red onion slaw 12.00

SIDES

'Koffmanns' fries (v) 3.00

Gem heart and land cress salad (v) 3.00

Halloumi fries with Sriracha mayonnaise (v) 4.00



We cannot guarantee an allergen free meal.

Tel: 01943 663699 www.mossandmoor.co.uk wifi code: MO\$\$&MOOR!

 @mossandmoor