



MOSS & MOOR

SUNDAY LUNCH

Sunday 12.00pm 3.30pm

SUNDAY ROAST

2 courses 18.00 or 3 courses 22.00

Starters

- Minted pea soup with crumbled fine fettle cheese (v)
- Whipped summer squash with goat's curd, dukkah and grilled ciabatta (v)
- Isle of Wight tomato salad with torn sourdough and bush basil (v)

Main Course

- Roast sirloin of Waterford Farm beef with Yorkshire pudding, cauliflower cheese, seasonal greens and roast potatoes

Desserts

- Eton Mess or St.Clements posset

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

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

MAINS

- 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 10.75
- 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

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!

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