

Our menu at Moss & 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.

BREAKFAST & BRUNCH

9.00am – 11.30am Monday to Saturday
9.30am – 11.30am Sunday

LIGHTER BITES

Croissant with jam and butter **3.00**
Almond croissant **3.75**
Tea loaf with Netherend Farm butter **2.75**
Cinnamon bun **3.50**
Cranberry and white chocolate muffin **3.00**

BRUNCH

Porridge with caramelised bananas and peanut butter **6.00**
Smashed avocado on toast with chilli, coriander and poached eggs (v) **8.75**
Black pudding hash with red onion, spinach, poached eggs and grain mustard **8.00**
Truffled chestnut mushrooms with chives on toasted bloomer (v) **8.50**
Bacon ciabatta or sausage sandwich **5.75**
Add a fried egg **1.50**
Add grilled tomato **1.50**
Add a field mushroom **1.50**
Fry up –
Middle bacon, sausage, field mushroom, grilled tomato, eggs, hash brown and black pudding **11.00**

CLARENCE COURT EGGS

Eggs Benedict – Lishman's bacon **9.00**
Eggs Royale – Staal smoked salmon **9.50**
Eggs Florentine – spinach (v) **8.50**
Staal smoked salmon with scrambled eggs and toast **10.25**
Eggs – poached, scrambled or fried on toast (v) **5.00**

We cannot guarantee an allergen free meal but most dishes can be altered to meet dietary requirements. Please just ask a member of our team.

Extras

Baltzersen toast with Netherend Farm butter and jam (v) **1.50**
A bowl of hash browns (v) **3.50**



LUNCH

11.45am – 5.30pm Monday to Saturday. Late night Thurs till 7.30pm
11.45am – 3.30pm Sunday

STARTERS

Celeriac Soup with a cheddar and herb scone (v) **6.00**
Add sourdough bread and Netherend Farm butter **0.75**
Winter vegetable salad with truffle dressing (v/gf) **8.50 / 12.00**
Atlantic prawn and avocado cocktail **9.00 / 14.50**
Wild mushroom and spinach tart (v) **8.00**
Linguine with crab and chilli **9.00 / 14.00**

BURGERS & SANDWICHES

Toasted cheese and red onion sandwich with a gem heart salad (v) **9.75**
Staal smoked salmon ciabatta sandwich, with chive cream cheese 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

Sweet potato falafel salad with hummus, mint and parsley (ve) **9.75**
Buddha bowl – soft boiled egg, avocado, spiced yellow split peas, sprout tops and green onions (v/gf) **9.75**
Fishcakes with creamed spinach **11.50**
Flatiron chicken with pumpkin relish and land cress **12.00**
Braised ox cheek in Mary Jane ale with bashed neeps **13.00**

Sides

'Koffmanns' fries (v) **3.00** Halloumi fries with Sriracha mayonnaise (v) **4.00**
A bowl of hash browns (v) **3.50** Gem heart and land cress salad (v) **3.00**

FESTIVE SET MENU

2 courses **16.00** 3 courses **20.00**

STARTERS

Shellfish soup with chives
Shaved Brussels sprouts with blue cheese and hazelnuts (v/gf)
Whipped beets with goat's curd and toasted walnuts (v/gf)

MAIN COURSES

Kuri pumpkin with hummus, cranberries and chestnuts (v/gf)
Roast Whirral white turkey with sprout tops, pigs in blankets and hash browns
Fillet of Loch Duart salmon with mashed celeriac and woodland mushrooms (gf)
Sunday Roast (Sunday only)
Roast sirloin of Waterford Farm beef with Yorkshire pudding, cauliflower cheese, seasonal greens and roast potatoes
2 courses **20.00** 3 courses **24.00**

DESSERTS

Chocolate and clementine pavlova
Cloutie pudding with rum custard
Hartington Blue with celery and pickled walnuts

To book our festive set menu for your office party on Thursday evenings please speak to member of staff, call us on 01943 663699 or email us at hello@mossandmoor.co.uk

DESSERTS

11.45am – 5.30pm Monday to Saturday. Late night Thurs till 7.30pm
11.45am – 3.30pm Sunday

Yorvale Ice creams and sorbets
1.50 per scoop

Bramble pie with custard **5.00**
Bakewell pudding with clotted cream ice cream **5.00**
St.Clements posset **5.00**
Warm mince pie 'tart' with crème fraiche **5.00**
A bowl of seasonal fruits with blackberry sorbet (ve) **5.00**
Fruit scone with strawberry jam and clotted cream **3.50**
Tea loaf with Netherend Farm butter **3.00**
Carrot cake **3.00**
Lemon and poppyseed drizzle cake (gf) **3.00**



AFTERNOON TEA

Available daily 2.00pm – 5.00pm.
To book please ask a staff member in store, ring 01943 663699 or book on our website

A SELECTION OF FINGER SANDWICHES

Cucumber and chive cream cheese (v)
Staal smoked salmon and land cress
Burford Brown egg mayonnaise (v)
Coronation chicken (n)

Fruit scone with strawberry jam and clotted cream
Carrot cake

St.Clements posset
Chocolate mousse with honeycomb
Raspberry and almond tart
18.00

With a glass of Rosato frizzante
22.00