



private DINING

starters

Homemade soup of the day
with warm bread (V)

Pulled beef taco
with an apple-gherkin salad & chipotle mayo (NGI)

Chicken liver parfait
served with apple gel, caper-raisin purée
& toasted ciabatta

Warm spiced lamb kofta
with roasted chick peas, mint-yoghurt & pomegranate

Staffordshire oatcake
with wild mushrooms, roasted garlic cream & watercress (V)

Salmon & haddock fishcakes
served with mustard creamed leeks

main

Beer battered haddock fillet
served with triple cooked chips,
minted pea purée & homemade tartare sauce

Breast of chicken
served with sweetcorn & sage risotto, grilled courgette
and brown butter (NGI)

Grilled chicken club sandwich
grilled chicken breast, crispy bacon, gem lettuce,
beef tomato, smokey mayonnaise

Moddershall baguette
with house salad & fries filled with either; steak & onions
OR chicken caesar OR falafel & harissa mayo (V)

Moddershall vegan burger
portobello mushroom burger served with vegan cheese,
gem lettuce, beef tomato, red onion chutney and burger
sauce, on a toasted brioche bun with fries (VG)

Moddershall beef burger
succulent Staffordshire beef burger, oak smoked cheddar,
crispy bacon, gem lettuce, beef tomato, onion chutney
and burger sauce, on a toasted brioche bun with fries

Moddershall chicken burger
butterfly chicken breast served, oak smoked cheddar,
crispy bacon, gem lettuce, beef tomato, onion chutney &
burger sauce on a toasted brioche bun with fries

Green ginger and rhubarb dahl
with roti breads & basmati rice, steamed with black
cardamom and cumin (VG)

Caesar salad
with boiled egg, cos lettuce, anchovies, parmesan &
croutons, topped with a herby chicken breast

Roasted butternut squash & pomegranate salad
peppered greens, spinach, apple, candied pine nuts
& lemon vinaigrette (VG, NGI)

sides

All £3.95

Triple cooked chips (VG, NGI)
Parmesan fries (NGI)

Dressed house salad (VG, NGI)
Seasonal vegetables (V, NGI)
Beer battered onion rings (V)

desserts

Sticky Toffee Pudding (V)
served with butterscotch sauce & custard

Chocolate Brownie (V)
gooey triple chocolate brownie, chocolate sauce,
vanilla ice cream

Baked Toffee Cheesecake (V)
toffee sauce, homemade honeycomb

Brioche Bread & Butter Pudding (V)
toasted white chocolate, brioche crisp, custard

Warm Caramelised Pear Tart (VG)
vegan vanilla ice cream

Vegan Apple Crumble (VG)
rum raisins, coconut custard

Winter Berry Pavlova (GF)
baked meringue, fruit coulis, fruit compote

Three Scoops Ice Cream
served with fresh berries, berry coulis

Legend: V - vegetarian, VG - vegan, VG* - vegan alternative available. NGI - non gluten ingredients

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. Ingredients containing allergens which are deep fried in our kitchen will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination. We advise you to speak to a member of staff if you have any food allergies or intolerances or visit www.moddershalloaks.com/allergen-information/ to view our full allergens policy.