



light BITES

Toasted pitta & smoked houmous (VG)	4
Garlic & lemon marinated olives (VG, NGI)	4.50
Warm breads with olive oil & balsamic vinegar (VG, NGI*)	4.50

starters

Homemade soup of the day

warm bread (VG, NGI*)

Spiced pulled pork taco

corn & pineapple salsa, red cabbage, smoked BBQ sauce (NGI)

Lemongrass chicken bao buns

apple & cucumber salad, spiced honey dressing

Salmon & fresh dill croquette

lemon & garlic aioli, crispy roasted peas

Duck liver parfait

spiced raspberry compote, toasted almonds, pickled cucumber (NGI*)

Creamy garlic mushrooms

crusty bread, fresh parsley (V, NGI*)

Aubergine & garlic caviar

toasted ciabatta, sweet ginger dressing, black olive tapenade (VG, NGI*)

sides



Skin-on triple cooked chips (VG, NGI)	4
Sweet potato fries (VG, NGI)	4
Cajun fries (VG, NGI)	4
Dressed house salad (VG, NGI)	4
Beer battered onion rings (V)	4
Chilli grilled courgette (VG)	4

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 that are deep fried in our kitchens will use the same fryers as ingredients that 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.

V - vegetarian VG - vegan NGI - non gluten containing ingredients
NGI* - dish can be adapted to contain NGI ingredients

main COURSES



Roast pork loin

creamed potatoes, roast potatoes, sage stuffing, bubble & squeak, green beans, apple gravy (NGI*)

Roast topside of beef

horseradish mash, roast potatoes, sautéed carrots, sautéed red cabbage, Yorkshire pudding, rich beef gravy (NGI*)

Vegetable & pine nut roast

roast potatoes, sautéed carrots, sautéed red cabbage, green beans, vegetable gravy (VG)

Add cauliflower cheese £3 (vegan option available)

Beer battered haddock fillet

skin-on triple cooked chips, homemade tartare sauce, minted pea puree (NGI*)

Chicken thigh & chorizo pie

wholegrain mustard mash, creamed leeks, chicken velouté

Sticky ginger beef flank steak

jasmine rice, seasonal greens, ginger & sesame glaze (NGI)

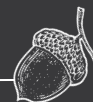
Thai vegetable curry

coconut jasmine rice, mini garlic naan, lime & coconut yoghurt (VG, NGI*)

Moddershall beef burger

melted cheddar cheese, bacon, homemade slaw, house salad, skin-on triple cooked chips (NGI*)

desserts



Sticky toffee pudding

served with butterscotch sauce & custard (V)

Triple chocolate brownie

Goey brownie, chocolate sauce, vanilla ice cream (V)

Baked toffee cheesecake

toffee sauce, homemade honeycomb (V)

Brioche bread & butter pudding

toasted white chocolate, brioche crisp, custard (V)

Warm caramelised pear tart

served with vegan vanilla ice cream (VG)

Vegan apple crumble

rum raisins, coconut custard (VG)

Winter berry pavlova

baked meringue, fruit coulis, fruit compote (NGI)

Three scoops of ice cream

with fresh berries & berry coulis

sunday MENU

Two courses £21 | Three courses £26

Balcony
BAR

The first floor balcony bar is open from midday and offers stunning views over our private lake and woodlands. The perfect spot to enjoy a signature cocktail with a view after your meal.