



light

BITES

Homemade flatbread and raita (V, VG*)	4
Garlic & lemon marinated olives (VG, NGI)	4.50
Homemade flatbread, olive oil, garlic butter (VG*)	4.50

starters

Homemade soup of the day

warm bread (V, VG*, NGI*)

Chicken liver mousse

toasted brioche, cranberry jelly, caramelised chestnut (NGI*)

Asian style pork spring roll

Asian slaw, sweet chilli sauce

Cajun chicken taco

pico de gallo, chopped salad, lime soured cream (NGI)

Salmon and fresh dill fishcake

lemon & garlic aioli, crispy roasted peas

Crispy duck Staffordshire oatcake

shredded duck, cucumber & spring onion strips, poached plum

Creamy garlic mushrooms

fresh tarragon, blue cheese crumb, crusty sourdough loaf (V, VG*, 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
Sautéed new potatoes (V, VG*, NGI)	4
Dressed house salad (VG, NGI)	4
Beer battered onion rings (V)	4
Honey roast carrots (V, VG*, NGI)	4
Homemade garlic flatbread (V, VG*)	4

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

main

COURSES



Roast pork loin

creamed potatoes, roast potatoes, sage stuffing, sautéed savoy cabbage, green beans, maple apple gravy (NGI*)

Roast topside of beef

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

Root vegetable wellington

roast potatoes, butternut squash purée, braised red cabbage, green beans, sautéed carrots, vegetable gravy (VG)

Add cauliflower cheese £3 (V, VG*, NGI)

Beer battered fish & chips

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

Chicken thigh, leek & ham pie

cheesy mashed potatoes, sautéed cabbage, white wine cream

Baked salmon with green pesto

creamy orzo with garlic, lemon & fresh parsley, roast broccoli (NGI*)

Green lentil & chickpea Balti

cardamom pilau rice, homemade flatbread, tomato & cucumber salsa (VG, NGI*)

Roasted butternut squash & cranberry salad

rocket, dried cranberries, roast walnuts, Dijon & apple cider dressing (VG, NGI)

Moddershall beef burger

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

desserts



Triple chocolate brownie

chocolate sauce, burnt white chocolate, vanilla bean ice cream (V, VG*, NGI*)

Sticky toffee pudding

toffee sauce, crème anglaise (V)

Lemon curd tart

fresh raspberries, honey yoghurt, candied lemon (V)

Sugar baked pineapple

coconut dusted vegan ice cream, toffee sauce (VG, NGI)

White chocolate cheesecake

Chantilly cream, banana caramel (V)

Spiced apple choux buns

cinnamon whipped cream, toffee sauce (V)

Dark chocolate truffle torte

sweet berry compote, vanilla ice cream (V, NGI)

Three scoops of ice cream

with fresh berries & berry coulis

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.

sunday

MENU