

· MOORWOOD MOOR ·

FOOD



Start your day the right way with our hearty breakfast favourites, from classic full English plates to lighter, wholesome options – all freshly prepared to set you up for the day ahead.

GFO	10.95	FORK & FURROW FULL ENGLISH Lincoln sausage, streaky bacon, black pudding, fried egg, mushroom, tomato, potato rosti, beans, sourdough
GFO / VE	10.00	VEGAN FULL ENGLISH Vegan sausage, potato rosti, mushroom, tomato, spinach, avocado, beans, sourdough
GFO	9.00	BRUNCH BUTTY Streaky bacon, halloumi, chilli jam, avocado
V/GFO	8.00	FORK & FURROW SMOKED BEANS Homemade smoky beans, sourdough, poached egg
GFO	9.00	EGGS ROYALE Smoked salmon, poached eggs, hollandaise sauce, English muffin
V/GFO	8.00	EGGS & HASH Poached eggs, hash brown, hollandaise sauce, chilli jam, English muffin
V	7.50	BELGIAN WAFFLES Compote, yoghurt

Our 2 & 3 course lunch time special menu is perfect for dining out with friends, family or work lunches

HOME-MADE SOUP OF THE DAY Sourdough & real butter	STARTER VEO / GFO	ROASTED AUBERGINE SCHNITZEL Green garlic butter, bravas & herb sauce dressed rocket, fries	MAIN VE / GF
CRISPY CHICKEN TENDERS Gochujang glaze, chilli, spring onion & sesame	STARTER	HOMEMADE PIE OF THE DAY Fresh vegetables, rich beef gravy served with creamy mash or hand cut chips	MAIN
HALLOUMI SALAD Orange & fennel salad, toasted sesame seeds, honey mustard dressing	STARTER V/GF	STICKY TOFFEE PUDDING Orange miso caramel sauce, maple pecans, clotted cream ice cream	PUDDING V / GF
THAI FISHCAKES Tamarind Chutney	STARTER GF	TRIO STACK OF BROWNIE SMORES Caramel sauce & vanilla ice cream	PUDDING GF/V
BATTERED HADDOCK Cornish sea salt & white vinegar, crushed peas, hand cut chips, homemade tartare sauce & a pot of curry sauce	MAIN GF	STRAWBERRY SHORTCAKE CHEESECAKE Berry compote	PUDDING V
DOUBLE SMASH BURGER Homemade burger sauce, emmental with a bacon, bourbon & maple jam served in a locally baked brioche bun with house fries	a MAIN		

SANDWICHES

& slaw

LUNCH TIME ONLY 12 - 5

SERVED ON A WARMED CIABATTA WITH FRENCH FRIES

ROAST BEEF caramelised onion & pepper mayo	9.00
ROAST CHICKEN smoked bacon, herb mayo, fresh leaves	9.00
HADDOCK GOUJONS tartare sauce, gem	9.00
ROASTED ITALIAN VEGETABLES vegan feta & rocket	9.00



All of our dishes are made using fresh ingredients and by our dedicated team of chefs

NIBBLES			CHILDREN'S MENU	
PORK CRACKLING				
with Bramley apple dip	5.00	GF		
			CHILDREN'S MAINS	
SOURDOUGH			SOUP OF THE DAY	VEO /
with herbed butter	5.00	V	fresh bread	VEO/ GFO
			CARLIC PREAD	
MARINATED OLIVES	5.00	GF/VE	GARLIC BREAD	VE
CADAMELICED MILES	5 00	6=//-	DEEP FRIED HALLOUMI	V
CARAMELISED NUTS	5.00	GF/VE	tomato dip	•
NIBBLES SHARER		GFO/	CHILDREN'S MAINS	
Breads, olives, nuts, oils, herbed butter	8.00	V		
			CHEESEBURGER	VE
WARM FLATBREAD SHARER			french fries	GFO
tzatziki & hummous	8.00	V	FISH & CHIPS	GFO
			garden peas	GFO
STARTERS			LINGUINE	
HOME-MADE SOUP OF THE DAY			Italian vegetable & tomato	
fresh bread	6.50	VEO/ GFO		
			CHILDREN'S DESSERTS	
CRISPY PORK BELLY with pickled veg	7.50	GF	CHIEDREN 3 DESSER 13	
with pickled veg			MILK CHOCOLATE CHIP COOKIE	V
THAI FISHCAKES	7.00	GF	SANDWICH	·
tamarind chutney			ICE CREAM BUCKET	
CRISPY CHICKEN TENDERS			a vintage bucket packed with vanilla &	V
gochujang glaze, chilli, spring onion &	8.50		chocolate ice cream, drizzled with chococlate sauce & caramel bits	
sesame				\/E
BAKED NDUJA MAC & CHEESE			CHOCOLATE BROWNIE SMORES vanilla ice cream	VE GFO
grilled focaccia	7.00	VO	Tallinia 199 Greath	0.0
SCOTCH EGG WITH ROSEMARY CRUMB	7.00	GF	CHILDREN'S 1 COURSE £7.50	
curried mayonnaise, micro leaf			CHILDREN'S 2 COURSE £11.50	
HALLOUMI, ORANGE & FENNEL SALAD			CHILDREN'S 3 COURSE £15.50	
toasted sesame seeds, honey mustard	7.00	V/GF		
dressing				

MAINS		SIDES		
ROASTED AUBERGINE SCHNITZEL green garlic butter, bravas & herb sauce	13.50 GF/VE	HAND CUT CHIPS	5.00	GF/VE
dressed rocket, french fries		TRUFFLE & PARMESAN FRIES	5.00	GF/V
PORTOBELLO & HALLOUMI BURGER roasted red pepper, honey fries	14.50 V	HOT HONEY FRIES	5.00	GF/V
HOMEMADE PIE OF THE DAY fresh vegetables, rich beef gravy, served		HONEY & SESAME TENDERSTEM BROCCOLI	5.00	GF/V
with creamy mash or hand cut chips	18.00	GARLIC & HERB CIABATTA	5.00	VE
PRAWN & CHORIZO LINGUINE with tomato, chilli & garlic	17.00	ONION RINGS	5.00	GF/VE
	17.00	TOSSED DRESSED SALAD	5.00	GF/VE
BATTERED HADDOCK crushed peas, hand cut chips, tartare sauce, pot of curry sauce	18.00 GF			
		PUDDINGS		
BREADED SUPREME OF CHICKEN caesar salad, smoked bacon, croutons, fresh parmesan & french fries	18.00 GFO	STICKY TOFFEE PUDDING orange miso caramel sauce, maple pecans, clotted cream ice cream	8.00	GF/V
PAN-FRIED COD FILLET ratatouille of summer vegetables, crushed new potatoes, herb oil	20.00 GF	STRAWBERRY SHORTCAKE CHEESECAKE berry compote	8.00	
KOREAN FRIED CHICKEN BURGER pickled cucumber, local seeded bun with honey fries	17.00 GF0	TRIO STACK OF BROWNIE SMORES caramel sauce & vanilla ice cream	8.00	GF/V
PAN FRIED SALMON FILLET squashed potatoes, tenderstem broccoli, chimichurri	18.00	MILK CHOCOLATE & HAZELNUT MOUSSE white chocolate, pistachio & caramel	8.00	
FROM THE GRILL		VEGAN CHOCOLATE MOUSSE with honeycomb	7.00	GF/VE
GRILLED HEART OF RUMP		ETON MESS	7.00	
thai noodle salad, butternut puree, coriander oil	16.00 GF	CHOCOLATE CHIP COOKIE SHARER	7.00	
12oz RIBEYE STEAK grilled plum tomato, garlic & herb flat mushrooms & hand cut chips	28.00	vanilla ice cream, caramel bits & chocolate sauce	12.00	GF/V
DOUBLE SMASH BURGER homemade burger sauce, emmental, gem, beef tomato, bacon & bourbon maple jam served with french fries and slaw	17.00			

NIBBLES			MORE MAINS		
PORK CRACKLING			BREADED SUPREME OF CHICKEN		
with Bramley apple dip	5.00	GF	caesar salad, smoked bacon,		
			croutons, fresh parmesan & french		
SOURDOUGH			fries		
with herbed butter	5.00	٧			
			DOUBLE SMASH BURGER homemade burger sauce, emmental,		
MARINATED OLIVES	5 00	CE/VE	gem, beef tomato, bacon & bourbon		
	5.00	GF/VE	maple jam served with french fries		
			and slaw		
CARAMELISED NUTS	5.00	GF/VE			
NIBBLES SHARER		G=0 /			
Breads, olives, nuts, oils, herbed butter	8.00	GFO/ V	ROASTS		
			Our roasts are all served with gar	lic &	
WARM FLATBREAD SHARER			herb roasties, creamy mash, york		
tzatziki & hummous	8.00	V	pudding, mixed vegetables, cauli	flower	
			cheese & rich beef gravy		
STARTERS			12 HOUR BOASTER TORSING OF		
			12 HOUR ROASTED TOPSIDE OF BEEF		GFO
HOME-MADE SOUP OF THE DAY		VEO/			
fresh bread		GFO	12 ROSEMARY, GARLIC & HONEY		GFO
CRISPY PORK BELLY			ROASTED SHOULDER OF LAMB		GFO
with pickled veg		GF	ROAST LOIN OF DERBYSHIRE		
man produced reg			PORK, APPLES & STUFFING		GFO
THAI FISHCAKES					
tamarind chutney		GF	CHILDREN'S ROAST AVAILABLE		GFO
CRISPY CHICKEN TENDERS					
gochujang glaze, chilli, spring onion &					
sesame			SIDES		
BAKED NDUJA MAC & CHEESE					65/
grilled focaccia		VO	HAND CUT CHIPS	5.00	GF/ VE
3 11 11111					GF/
SCOTCH EGG WITH ROSEMARY CRUMB			TRUFFLE & PARMESAN FRIES	5.00	V
curried mayonnaise, micro leaf		GF	HOT HONEY FRIES	5.00	GF/
HALLOUMI, ORANGE & FENNEL SALAD			HOT HONE! FRIES	5.00	V
toasted sesame seeds, honey mustard		V/GF	HONEY & SESAME TENDERSTEM	5.00	GF/
dressing			BROCCOLI	0.00	V
			GARLIC & HERB CIABATTA	5.00	VE
MAINS					
			ONION RINGS	5.00	GF/ VE
ROASTED AUBERGINE SCHNITZEL					GF/
green garlic butter, bravas & herb sauce dressed rocket, french fries		GF/VE	TOSSED DRESSED SALAD	5.00	VE
aressed rocket, french fries			EVERA DOASTIES	5.00	GF/
HOMEMADE PIE OF THE DAY			EXTRA ROASTIES	5.00	VE
fresh vegetables, rich beef gravy, served			EXTRA YORKSHIRE PUDDING	1.00	
with creamy mash or hand cut chips			EXTRA TORRISHING TODDING	1.00	
BATTERED HADDOCK			FOR DECCEPTS OFF MAIN MENU.		
crushed peas, hand cut chips, tartare		GF	FOR DESSERTS SEE MAIN MENU PAGE		
sauce, pot of curry sauce					