



private DINING

starters

Homemade soup of the day
with warm bread roll (V)

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

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

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

Chicken liver parfait
with date & almond biscotti, apple gel & caper-raisin purée

Salmon & haddock fishcakes
served with mustard creamed leeks

main

Breaded haddock fillet
with triple cooked chips, peas & homemade tartare sauce

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

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

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

Greek style gyros kebab
served in flatbread with hummous, tzatziki, olives & tomato with fries. Add herby chicken OR add falafel (V)

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

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

Rice noodle salad
with crunchy veg, cashews & tofu in a sesame-lime dressing (VG, NGI)

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

sides

All £3.95

Triple cooked chips (VG, NGI)	Dressed house salad (VG, NGI)
Cajun spiced fries (VG, NGI)	Grilled corn on the cob (V, NGI)
Buttered spinach & peas (V, NGI)	Beer battered onion rings (V)
	Roast carrots with fennel seed (V, NGI)

desserts

Sticky toffee pudding
with caramel ice-cream, butterscotch sauce or custard

Brioche bread & butter pudding
Crème anglaise, toasted white chocolate, brioche crisp

Duo of chocolate tart
layered white & dark chocolate, white chocolate ice cream

Three scoops of homemade ice cream
with fresh berries, berry coulis, wafers (ask us for flavours)

Mango pavlova
brown sugar meringue dipped in white chocolate, cream, mango & lime salsa, mango & passion fruit sorbet (NGI)

Pineapple sponge
Soft vanilla sponge, spiced caramelised pineapple, almond nougatine, banana & passion fruit sorbet (VG)

Pistachio & lemon sponge
pistachio sponge, lemon sorbet & lemon curd, pistachios & raspberries (VG, NGI)

Moddershall black forest
Indulgent layered cake with soft dark chocolate sponge, cherry & dark chocolate mousse, cherry sorbet

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.

