

The Moors Inn

COUNTRY INN
AND
RESTAURANT

APPLETON LE MOORS

LUNCH & DINNER MENU

WINE LIST

The Moors Inn

Lunch & Dinner Menu

* Denotes our recommendations for non meat eaters and/or starters available as main course size.

Moors Inn Starters

King Prawns in Tempura Batter with Sweet Chilli Sauce *	£7.95
Goats cheese and caramelised red onion Bruscetta *	£6.75
Moules Mariniere with Crusty bread *	£7.45
Mixed Game Terrine with Homemade Piccalilli	£6.50
Char Grilled Haloumi Salad with Cherry Tomatoes & Olives	£5.95
Home- Made Hot Soup of the day	£4.25
Crayfish Tail & Marie Rose Cocktail *	£6.25
Cajun Chicken Liver Pate with Melba Toast	£6.95
Kidneys Pan Fried with Bacon & Finished with Cream	£6.25
Haddock Goujons with Home - made Tartar sauce *	£5.95

Classic Main Plates

Creamy Mash Potato Topped Fish Pie with Fresh vegetables *	£11.25
Gammon Steak topped with a Fried Egg served with Chips	£9.95
Hunters Chicken - Bacon, BBQ Sauce and Cheese topped Chicken Supreme served with Chips and Salad Garnish	£10.75
Whole-Tail Whitby Scampi with Chips, home-made Tartar Sauce & Salad Garnish *	£9.95
Fresh Haddock in Beer Batter with Chips and Salad garnish & home-made Tartar Sauce *	£10.25
Home-made Steak & Black Sheep ale Pie with Chips, Rich gravy & Today's Vegetables	£10.95
Home made Beef Lasagne with Chips & Salad garnish	£9.95

Chef's Special Plates

Fragrant Thai Green Curry with Steamed Rice, with your choice of King Prawns * or Chicken Breast Strips	£10.95
Penne Arribata. Pasta with an Olive, Pepper, Onion and Tomato Sauce Served with either Side Salad or Chips *	£10.95
Lamb Henry with a Red currant Reduction Set on Creamed Potato served with fresh vegetables	£14.95
Pork Medallions, Pan fried and finished with cream, set on a Root Vegetable Medley served with new potatoes	£11.95
Twice Baked Soufflé of Four Cheeses with New Potato & Today's Vegetables *	£10.95
Vegetable & Chick Pea Rogan Josh with Steamed Rice *	£9.95
Duck Leg Confit with Red Onion Marmalade, Sautéed New Potatoes & Today's Vegetables	£14.95
Cod Chunk with a Tarragon & Caper Sauce served with new potatoes and fresh vegetables *	£13.95
Pigs Cheeks, Braised in Cider with Apple Fondant and Sweet Potato Mash	£12.95
Risotto of minted garden pea and mushroom with parmesan & Crispy Ciabatta *	£9.95
Pan Roasted Guinea Fowl Supreme with Dauphinoise potato and a Beetroot salsa	£12.75
Rich Beef Bourguignon with Anna Potatoes and Today's Vegetables	£14.95

For Steaks and more Chicken & Fish Dishes

Please See our

“Specials Board”
in the bar.

Bin No		175ml Glass	250ml Glass	75cl Bottle
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HOUSE WHITE WINES

1	Kleindal Chenin Blanc - South Africa <i>Off-dry white with tropical fruit salad flavours.</i>	£3.75	£4.75	£14.50
2	Pinot Grigio Arcano - Italy <i>Lemon, green apples and almonds with good mineral characters.</i>	£3.75	£4.75	£14.50
3	Lomas Carrera Sauvignon Blanc - Chile <i>Soft peaches, tropical fruits and fresh herbaceous flavours.</i>	£3.75	£4.75	£14.50
4	Euca Hill Chardonnay - Australia <i>Excellent medium bodied wine with lovely lemon and lime flavours.</i>	£3.75	£4.75	£14.50
5	Liebfraumilch Konig's Cup - Germany <i>A fresh and fruity Rhine wine which is medium in style.</i>	£3.25	£4.25	£12.50

HOUSE RED WINES

6	Kleindal Ruby Cabernet - South Africa <i>A cross between Cabernet Sauvignon and Carignan. Soft and easy drinking.</i>	£3.75	£4.75	£14.50
7	Montepulciano d' Abruzzo San Giorgio - Italy <i>Sweet initial attack with a smoky blackberry flavour.</i>	£3.75	£4.75	£14.50
8	Lomas Carrera Merlot - Chile <i>Ripe cherries, menthol and chocolate.</i>	£3.75	£4.75	£14.50
9	Euca Hill Shiraz - Australia <i>Excellent Shiraz with a lovely rich and rounded palate and soft tannins providing a lingering fruit driven finish.</i>	£3.75	£4.75	£14.50

HOUSE ROSÉ WINES

10	Pinot Grigio Rosé Arcano - Italy <i>Elegant and lasting fruity bouquet.</i>	£3.75	£4.75	£14.50
11	Gold County Blush - California <i>Highly aromatic with red berries. Sweet on the palate.</i>	£3.75	£4.75	£14.50

SPARKLING WINE AND CHAMPAGNE

12	Prosecco Raboso Rosé - Italy <i>Light rose colour. Elegant and intense bouquet. Dry, soft and well balanced on the palate.</i>			£16.75
13	Louis Roederer Brut Premiere - France <i>Pale golden colour. Delicate, persistent beading. Rich yet subtle bouquet with hints of hawthorn, almonds and toast. Clean attack, creamy structure.</i>			£38.25

Puddings & Cheeses

Baked New York Cheesecake

Vanilla Crème Brûlé with Winter Berries

Orange Marmalade bread & Butter Pudding with Custard

Lemon Posset with Shortbread Biscuit

Sticky Toffee Pudding with Vanilla Ice cream & Butterscotch Sauce

Homemade Profiteroles with Chocolate Sauce

Home made Rice Pudding with Boozy prunes

Mixed Homemade Ice-Creams

All £4.95

Today's Selection of Cheeses with Biscuits..... £7.25

Stilton and Port with Biscuits..... £7.25

Hot Beverages

Selection of Teas, Breakfast, Earl Grey & Peppermint - All £1.85

Colombian Blend Coffee Cafetière £2.25 pp

Liqueur Coffee £4.50

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Appleton – Le – Moors, York, YO62 6TF