



MOORHILL HOUSE

COUNTRY HOTEL

"Chef Manash brings a wealth of flair and passion to his menus from his time in San Fransisco, Miami and the wider Dorset area. His elevated take on British cuisine is crafted with affection and a deep respect for locally sourced ingredients"

MENU

SHAPPEN DINING ROOMS

Served 12.00 - 14.30 / 18.00 - 20.30 Monday to Saturday, Sunday 18.00 - 20.30

PICKY BITS

Artisan Bread Selection Aged Balsamic and Malbec Reduction, Extra Virgin Olive Oil **7.50**

House Marinated Kalamata Olives and Pickled Peppers **6.50** (GF)

Char Grilled Bite Size Local Farm Sausages and Onion **6.50**

CHEFS INTRODUCTIONS

Classic Prawn and Crayfish Cocktail, Rustic Wholemeal Bread **9.50** (GFA)

Dorset Crab and Spring Onion Cake, Mango and Pomegranate Salsa **11.50**

Smoked Chicken and Green Grape Terrine, Spiced Peach Chutney **9.50** (GFA)

Confit Pork Belly, Apple and Prune Compote **9.50** (GFA)

Chefs Soup Of the Day and Local Artisan Bread **7.50** (GFA) (V)

Heritage Tomato and Bocconcini Salad, Basil Pesto **8.00** (GFA) (VA)

Breaded Somerset Brie, Rich Red Onion Marmalade, Crusty Bread **11.50** (VE)

SIGNATURE MAINS

Pan Fried Cornish Sea Bass, Crushed Jersey Royal, Lilliput Caper and Lemon Dressing **29.50** (GF)

Shappen Bottom Cider Battered Cod, Chunky Chips, Minted Peas, Tartar Sauce **18.00** (GF)

Chicken Breast Filled with Smoked Bacon Mousse, Sautéed Jersey Royal, New Forest Mushroom Sauce **24.00** (GF)

Aged Char-Grilled Ribeye Steak, Portobello Mushroom, Hand Cut Chips, Béarnaise Sauce **34.00** (GF)

Kolkatta Slow Cooked Welsh Lamb Butter Masala, Steamed Coriander Rice, Mango Chutney, Onion Bhajis **26.00** (GF)

Gourmet Steak Burger, Chunky Cajun Spiced Chips, Battered Onion Ring **18.90** (GFA)

Add Stilton or Cheddar or Bacon **+3.00**

Sopley Farm Asparagus and Thyme Risotto, Parmesan Crisp, Herb Oil, Dressed Rocket Salad **19.50** (GF) (VA)

Marinated Portobello Mushroom, Aubergine and Spinach Puree, Grilled Heritage Tomato **19.50** (GF) (V)

Moorhill Santa Cruz Cobb Salad, Chicken, Bacon, Egg, Avocado, Tomato, Lettuce, and Blue Cheese **18.50** (GF) (VA)

Crisp Baby Gem Caesar Salad, Parmesan Shavings, Anchovy Fillets, Sourdough Croutons **14.50** (GFA)

Add Grilled Chicken **+3.50**

Ploughman's Platter with Dorset Cheddar or Sliced Ham or Crow Farm Pork Pie **18.00** (GFA)

FINALLY - PUDDINGS

Oxford Burnt Pudding, Stem Ginger, Short Bread **8.50** (GFA)

Baileys and Orange Chocolate Brownie, Devon Clotted Cream **8.50** (GFA) (VA)

New Forest Strawberries and Devon Clotted Cream **8.00** (GF) (VA)

Three Scoops of Purbeck Ice Cream, ask your server for today's selection **8.00** (GF) (VA)

Vanilla Pavlova, Chantilly Cream, Fresh Seasonal Berries **8.50** (GF)

Dorset Cheese Platter, Red Onion Chutney, Oat Cakes, Grapes **12.50** (GFA)

Moorhill Kitchen handles celery, gluten cereals, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites, and tree nuts. Please ask your server for allergen information. Recommended daily calories for average person 2000kcal. Service is only included at 10% for tables of six or more.

GF Gluten Free **GFA** Gluten Free Available **V** Vegan **VA** Vegan Available **VE** Vegetarian



MOORHILL HOUSE
COUNTRY HOTEL

"SHAPPEN DINING ROOMS"