



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

THE JUNIOR TABLE

MAIN

Breaded Chicken Goujons (GFA)
With Chips and Coleslaw or Side Salad

Lean Steak Burger (GFA)
With Chips and Coleslaw or Side Salad

Fish Fingers (GFA)
With Chips and Garden Peas or Side Salad

Penne Pasta (GFA) (VE)
With Tomato Basil Sauce and Cheese

Grilled Local Farm Pork Sausages
Creamy Mashed Potatoes, Gravy and Garden Peas

PUDDING

Chocolate Brownie with Vanilla Bean Ice Cream (GFA)

Two Scoops Purbeck Ice Cream (GF)

Hand Cut Seasonal Fresh Fruit Salad (GF)

Main Course **9.00** / Dessert **5.00**

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 **VE** Vegetarian



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