



MOORHILL HOUSE

COUNTRY HOTEL

"Chef Manash brings a wealth of flair and passion to his menus from his time in San Francisco, 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

YOUR PERFECT SUNDAY AT MOORHILL

TO START

Chefs Tasting Table

Baked artisan breads, house marinated olives, charcuterie cuts of meats, assorted salads, seafood selection, chefs' pate, homemade relishes

THE SUNDAY BEST

Served 12 noon - 15.30hrs

Our Sunday Roast is served with herb crusted roasties, seasonal vegetables, cauliflower cheese, Yorkshire pudding and lashings of Chefs gravy (GFA)

Rib of Beef or Free Range Chicken Crown or Chefs Nut Roast (VE)

Weekly Rotating Selection

Leg of Lamb, Pork Loin, Honey Roast Ham
ask your server

BEYOND THE ROAST

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

Kolkatta Chickpea and Butter Nut Squash, Coriander Rice & Onion Baji (GF) (VE)

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

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

Add Grilled Chicken **+3.50**

PUDDINGS

Oxford Burnt Pudding, Stem Ginger & Shortbread (GFA)

Baileys & Orange Choc Brownie, Devon Clotted Cream (GFA)

Purbeck Ice Cream Three Scoop,
ask server for today's ices (GF)

Seasonal Fresh Strawberries, Devon Clotted Cream (GF)

2 Course **29.90** – 3 Course **38.00**

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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