



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”

EVENING MENU

SHAPPEN DINING ROOMS

18.00 - 20.30 Monday to Saturday, Sunday 18.00 - 20.30

STARTERS

- Classic Prawn Cocktail 10.90 (GFA)**
With wholemeal bread
- Scottish Smoked Salmon 11.90 (GFA)**
With lemon, leaves, capers and toasted sourdough
- New Forest Game Terrine 9.90 (GFA)**
With blackberry compote and toasted sourdough
- Chef's Soup of the Day 7.50 (GFA) (V) (VE)**
With artisan bread
- Dorset Cheddar and Spring Onion Croquettes 8.90 (VE)**
With rich red onion and cranberry chutney
- Creamy New Forest Wild Mushroom on Toasted Bruschetta 9.90 (GFA) (VE)**
- Chef's Salmon Fish Cakes 10.90**
With wilted spinach, beurre blanc sauce with shallots
- Smoked Duck Breast Salad 10.90 (GF)**
With black cherry dressing

SIDES

- Chunky Chips 5.00**
- Mash Potatoes 4.50**
- Seasonal Vegetables 4.50**
- Cheesy Chips 6.50**
- Seasonal Salad 4.50**

MAIN COURSES

- Pan Seared Salmon Supreme 21.50 (GF)**
Lemon and lime hollandaise, buttered new potatoes, seasonal vegetables
- Salcombe Beer-Battered Cod and Chunky Chips 18.50 (GFA)**
With mushy peas and tartare sauce
- Pie of the Day 18.50 (25 mins)**
Chef's own gravy, chunky chips or mashed potatoes, seasonal vegetables
Ask your server for details
- Toad in the Hole 17.50 (30 mins)**
With onion gravy and seasonal vegetables
- Chicken Kiev 18.50**
With chips or mashed potatoes
- Chef's Salmon Fish Cakes (2) 19.50**
With wilted spinach, beurre blanc sauce with shallots, seasonal vegetables
- Roast Lamb Shank 23.50 (GF)**
With mashed potatoes, chef's gravy, and seasonal vegetables
- Pasta Dish of the Day 17.50 (GFA) (VE)**
Tomato, basil and olive pappardelle
Add Ham or Prawn +3.00
- 10oz Rib Eye Steak 36.00 (GF)**
Chunky chips, three peppercorn sauce, grilled mushroom & tomato
- Chef's Daal Makhani 17.90 (GF)**
Steamed basmati rice, onion bhaji, poppadum

BURGERS

- Steak Burger in a Brioche Bun 18.50 (GFA)**
With chunky chips and side salad
- Grilled Halloumi Burger in a Brioche Bun 17.90 (GFA) (VE)**
With chunky chips and side salad

Ask for our festive specials throughout December

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



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