



MOORHILL HOUSE

COUNTRY HOTEL

MENU

LUNCH

All mains 12.00 per person, served 12:00 - 17:00

MAINS

Beer-Battered Fish & Chips

Mushy peas, tartare sauce & chunky chips

Ringwood Crow Farm Sausage & Mash

Creamed potatoes, crispy onions & rich onion gravy

Caesar Salad

Gem lettuce, croutons, Parmesan & Caesar dressing

Add Char Grilled Chicken **+4.00**

Ploughman's Lunch Board

Local cheddar, chutney, pickles, whole apple & sourdough bread

Steak & Ale Pie

Buttered seasonal greens & chunky chips

Roasted Vegetable & Goats Cheese Tart (V)

Served with dressed leaves & fries

Roast Ham, free range fried eggs and chunky chips

SANDWICHES

*Served on farmhouse white or granary bread, vegetable crisps,
seasonal salad - 8.50 each*

Cheddar Cheese and Branston Pickle

Roast Ham & English Mustard

Tuna Mayo

Free Range Egg Mayo

SIDES

Chunky Chips **4.50**

Sweet Potato Fries **5.00**

Cheesy Chunky Chips **6.00**

Seasonal Side Salad **4.00**

10% gratuity will be added to all bills

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



MOORHILL HOUSE
COUNTRY HOTEL

"LUNCH MENU"