



MOORHILL HOUSE

COUNTRY HOTEL

EVENING MENU

SHAPPEN DINING ROOMS

18.00 - 20.30 Monday to Saturday, Sunday 18.00 - 20.30

STARTERS

Homemade Soup of the Day 7.50 (V) (VOA)
Charred sourdough, whipped butter

Bang-Bang Cauliflower 10.50 (VEGAN)
Crispy seaweed, homemade satay sauce, toasted peanuts

Twice-Baked Local Cheese Soufflé 12.50 (V)
Gruyere, Cheddar

Smoked Chalk Stream filet of Trout 10.50
Five spiced pickled cucumber, horseradish cream, summer leaves

Cracked Black Pepper Beef Carpaccio 12.90
Rocket, shallot, shaved parmesan

Isle of Wight Heirloom Tomato & Burrata 11.90 (V)
Fresh basil, olive oil

Scottish Smoked Salmon 12.50 (DF)
Red onion, capers, lemon balm dressing, watercress & radish salad

Crispy Salt & Pepper Squid 11.50
Chilli, spring onion, garlic aioli

MAIN COURSES

Gressingham Confit Duck Leg 26.50 (DFA)
Sour cherry jus, champ mash, seasonal vegetables

Pan-Roasted Sea Bass Fillet 28.50 (DFA)
Buttered new jersey royals, seasonal vegetables

12-Hour Braised Feather Blade of Beef 21.00 (DF)
Marinated new jersey royals, bourguignon sauce

Wild Mushroom & Truffle Tortellini 19.50 (V) (VOA)
Parmesan cream

Beer-Battered Atlantic Haddock 19.50 (DFA)
Chunky chips, crushed peas, homemade tartare sauce

Chicken Rogan Josh 19.50 (DF)
Coriander & cumin steamed rice, naan bread, chutney

GRILLS & CLASSICS

6oz Beef Fillet 32.00
Portobello mushroom, slow roasted cherry vine tomatoes, hand cut chips, rocket and red onion salad with a choice
Peppercorn/ Hollandaise/ Sauce Dianne

Prime Beef Burger 19.50
Pretzel bun, smoked cheese, pickled shallots, baby gem, tomato relish, coleslaw

Vegan Burger 18.50 (VEGAN)
Pulled barbecue aubergine, slaw, charred sweetcorn, fries

Pie of the Day 18.50 (GF) (DFA)
(Please ask your server)

Catch of the Day 22.50 (DFA)
(Daily fresh fish selection)

Chef's Dish of the Day 22.50 (DFA)
(Changing seasonal special)

SALADS

Stilton, Pear & Walnut Salad 14.50 (V)
House dressing

Classic Caesar Salad 14.50
Add Grilled Chicken **+3.50**
Add King Prawns **+5.50**

SIDES

Chunky Chips 4.50
Sweet Potato Fries 5.00

Buttered Seasonal Vegetables 4.50

House Salad 4.00

Onion Rings 4.50

Garlic Bread 4.50

SHARING PLATES (FOR 2)

Seafood Platter (Cold) 26.50
Crab, smoked salmon, mackerel pâté, smoked mackerel, prawn cocktail, sourdough, Marie Rose sauce

Ploughman's Board 17.90
Cheddar, Stilton, Brie, ham, pickles, pickled onions, olives, cottage loaf

DESSERTS

Salted Caramel Chocolate Torte 9.50
Homemade honeycomb, blood orange sorbet

Vanilla Bean Crème Brûlée 9.50
Homemade shortbread biscuit

Almond Tart with Rum & Raisin Ice Cream 10.00 (V)

Black Forest Sundae 10.50

Frozen Dorset Raspberries 9.50
With White Chocolate, Kahlua sauce

Selection of Local Cheeses 12.50
Water biscuits, stout chutney (three cheeses)

2 or 3 scoops of Purbeck Ice Cream
2 scoops **6.00** | 3 scoops **8.50**
Ask server for today's flavour

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.

(V) Vegetarian (VEGAN) Vegan (VOA) Vegan Option Available (GF) Gluten Free (DF) Dairy Free (DFA) Dairy Free Available



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