



MOORHILL HOUSE

COUNTRY HOTEL

MENU

YOUR PERFECT SUNDAY AT MOORHILL

TO START

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

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

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

Cracked Black Pepper Beef Carpaccio
Rocket, shallot, shaved parmesan

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

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

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

Chef's Traditional Prawn Cocktail
Plump Atlantic prawns, baby gem lettuce,
cucumber, tomato, Marie Rose sauce and lemon

MAIN COURSES

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

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

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

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

THE SUNDAY BEST

Served 12 noon - 20.30hrs

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

**Rib of Beef, Lamb, Free Range Chicken Crown,
Pork Loin or Chefs Nut Roast** (VE)

SHARING PLATES (FOR 2)

Seafood Platter (Cold) 39.00
Crab, smoked salmon, mackerel pâté, smoked mackerel,
prawn cocktail, sourdough, Marie Rose sauce

Ploughman's Board 29.00
Cheddar, Stilton, Brie, ham, pickles,
pickled onions, olives, cottage loaf

DESSERTS

Salted Caramel Chocolate Torte
Homemade honeycomb, blood orange sorbet

Vanilla Bean Crème Brûlée
Homemade shortbread biscuit

Almond Tart with Rum & Raisin Ice Cream (V)

Black Forest Sundae

Frozen Dorset Raspberries
With White Chocolate, Kahlua sauce

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

2 or 3 scoops of Purbeck Ice Cream
Ask server for today's flavour

1 Course **19.90** – 2 Courses **29.90** – 3 Courses **38.00**

Sharing platters are exempt

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

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.

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



MOORHILL HOUSE

COUNTRY HOTEL

"YOUR PERFECT SUNDAY AT MOORHILL"