



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, anchovies, parmesan & caesar dressing

Add Char Grilled Chicken **+3.50** | Add Prawns **+5.50**

Chefs Hearty Cottage Pie

Prime beef mince, creamy mash, seasonal greens

Chefs Roasted Vegetable Lasagne (VE)

Tomato & basil sauce, parmesan & mozzarella, garlic 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 5.00

Cheesy Chunky Chips 6.00

Sweet Potato Fries 5.50

Seasonal Side Salad 4.50

Seasonal Vegetables 5.00

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.

(GF) Gluten Free **(GFA)** Gluten Free Available **(V)** Vegan **(VE)** Vegetarian



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"LUNCH MENU"