



MOORHILL HOUSE

COUNTRY HOTEL

EVENING MENU

SHAPPEN DINING ROOMS

18.00 - 20.30 Monday to Saturday

STARTERS

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

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

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

Local Game Terrine 12.90
Spiced plum chutney, toasted sourdough

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

GRILL

6oz Beef Fillet 35.00
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, pickled shallots, baby gem, tomato relish, coleslaw
Add Smoked Cheese +3.00
Add Bacon +3.00

SALADS

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

Classic Caesar Salad 14.50
Gem lettuce, croutons, anchovies, parmesan & caesar dressing
Add Grilled Chicken +3.50 | Add Prawns +5.50

SIDES

Chunky Chips 5.00	House Salad 4.50
Cheesy Chunky Chips 6.00	Onion Rings 4.50
Sweet Potato Fries 5.50	Garlic Bread 4.50
Buttered Seasonal Vegetables 5.00	

MAIN COURSES

Local Game Stroganoff 27.00 (DFA)
Champ mash, seasonal vegetables

12-Hour Braised Feather Blade of Beef 22.00 (DF)
Crushed potatoes, bourguignon sauce

Chefs Roasted Vegetable Lasagne 19.50 (V) (VOA)
Tomato & basil sauce, parmesan & mozzarella, garlic bread

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

Chefs Hearty Cottage Pie 19.00
Prime beef mince, creamy mash, seasonal greens

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

Classic Chicken Schnitzel 21.00
Capers, herb butter, chips, salad

Pie of the Day 19.00 (GF) (DFA)
(Please ask your server)

FOCUS ON FISH

A spotlight on our fish and seafood options

STARTERS

Salmon Fishcake (1) 11.50
Sautéed spinach, sorrel sauce

Pan Roasted Scallops 12.90
Chorizo & lemon butter

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

Chef's Traditional Prawn Cocktail 11.90
Plump Atlantic prawns, baby gem lettuce, cucumber,
tomato, Marie Rose sauce & lemon

MAINS

Salmon Fishcake (2) 19.90
Sautéed spinach, sorrel sauce

Catch of the Day Market Price (DFA)
(Daily fresh fish selection)

Pan-Roasted Sea Bass Fillet 29.00 (DFA)
Buttered new jersey royals, seasonal vegetables, salsa verde

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

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



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