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# MORGAN ARMS

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## STARTERS

Warm sourdough, butter	4
Teriyaki squid, spring onions, chilli, soy & sesame dressing	7.5
Whipped goat's curd, truffle honey, sea salt cracker bread	6
Roast pumpkin, chick pea & chicory, black quinoa & lemon dressing	6/10
Ham hock terrine, piccalilli & sourdough	7.5
Chef's soup, sourdough	5
Smoked cheddar, chicken & leek croquettes	8
Scottish rope grown mussels, parsley, white wine & cream	8
<i>or as a main with fries</i>	13

## TO SHARE

Baked Camembert, apricot, pecans & toasted sourdough	13
English charcuterie board, Air dried ham, West Country mutton, Dorset warmer, smoked venison, ham hock terrine, sourdough	16

## MAINS

Corn-fed chicken, cannellini beans, Toulouse sausage, spinach, thyme, tomato	14.5
Pan fried seabass, chorizo, samphire, new potatoes, lemon vinaigrette	15.5
Double British beef burger, Welsh rarebit, Bovril mayonnaise, skin on fries	13
'Fish & Chips', IPA beer battered haddock, pea puree, tartare sauce	13.5
Stinking Bishop tart, pear & chard salad, honey roast pecans	12.5
Tempura broccoli, roast roots, puy lentils, red chilli, slow roasted tomato	12
Ginger curried cod, coconut, pak choi, onion pakora, basmati rice	15.5
28 day-aged British rib eye steak on the bone, smoked butter, watercress, thick-cut chips	25
Glazed Hampshire pork chop, hispi cabbage, new potatoes & smoked butter	14.5
Glazed beef short rib, dauphinoise potatoes, Cavolo Nero, braising juices	17

## SIDES

Sweet potato fries 4.5 / Honey roast roots 4 / Tender-stem broccoli 4.5 / Thick cut chips 3.5 / Skin-on fries 3.5 / Lemon dressed leaf salad 4 / Buttered Cavolo Nero 3.5 / Dauphinoise 4

## DESSERTS

Dark chocolate slice, orange sorbet, chocolate tuille	6
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6
Coconut & almond panna cotta, baked peaches	5.5
Bramley apple crumble, Calvados cream	6.5
Selection of artisan cheeses, grapes, red onion jam, crackers	12.5
Artisan ice cream, a choice of interesting flavours	1.75 per scoop