
FIRST COURSES

Seasonal soup of the day **5.50**

Pork Belly, Crispy Octopus,
Mango Salad, Sweet Corn Popcorn **8.50**

Seared Guernsey Scallops,
Palestinian Cous Cous, Red Pepper & Basil Salad **9.00**

V Glazed Goats Cheese,
Snap Bread, Chickpea Salad,
Honey & Sesame Dressing **7.00**

V Mora Caprese,
Mozzarella, Tomato, Avocado Salad **6.50**

Mora Crab Cakes,
Grilled Peaches, Gem Lettuce Salad,
Lime Dressing **8.50**

Pan Fried Calamari,
Chorizo, Garlic & Chilli flakes **7.50**

Home Cured Duck Ham,
Cumin Roasted Aubergine, Pomegranate,
Coriander Gel **8.50**

Rocquaine Oysters,
Shallot & Red Wine Dressing
(6) **9.50** (12) **18.00**

Oak Smoked Salmon,
Guernsey Crab & Prawns,
Preserved Lemon Mayonnaise **8.50**

"Wallow" Rustic Pulled Pork Terrine,
toasted Walnut Bread
& Pickles **7.50**

MAIN COURSES

FISH & SHELLFISH

Filet of Seabass,
Roast Red Onion Salad, Walnut Salsa **18.00**

Mora Fish & Chips,
Pan Fried Seabass, Brill, Scallops,
Tempura Prawns, Fries & Mushy Peas **19.00**

Mora Fish Pie,
with Smoked Guernsey Cheddar Mash **15.00**

Spiced Medallions of Monkfish,
Aubergine Cheesecake, Sesame Yoghurt Dressing **18.00**

Baked Filet of Cod,
Wild Mushrooms, Sage & Pancetta Crumbs **15.50**

Guernsey Lobster - market price
grilled or thermidor, new potatoes & dressed leaves

MEATS & POULTRY

Medallions of Fillet Steak,
Shallot Rosti, French Beans,
Soya Balsamic Glaze **21.50**

Pan Fried Strips of Calves Liver,
Melted Onions & Marsala, Buttered Spinach **17.50**

Honey Roast Duck Breast,
Dauphinoise Potatoes, Grilled Endive **17.50**

Roast Rack of Lamb,
Pea & Mint Croquettes, Red Currant Sauce **18.00**

Mixed Grill, Sirloin Steak, Gammon,
Calves Liver, Sausage & Chicken **20.00**

Paprika Pork Tenderloin,
Fennel & Apple Slaw, Quince Aioli **14.00**

FROM THE GRILL

All dishes from the grill are served with Fries, Flat Mushrooms & Vine Tomatoes

8oz Sirloin 19.50

8oz Fillet 25.00

18oz T-bone 27.95

Chateaubriand (served for two) 55.00
Choice of Sauce, Buttered Spinach, French Fries

Breast of Chicken 14.00

Town Butchers Sausage & Mash, 14.00
Onion Gravy

Grilled Seafood Platter for Two 65.00
Whole Lobster to share, Seabass, Brill, Monkfish,
Tempura Prawns, Scallops & French Fries

At MORA we pride ourselves on sourcing local and sustainable produce whenever possible

CHOICE OF SAUCES

all at 1.95 each

Brandied Pink Peppercorn

Classic Diane Sauce

Béarnaise Sauce

Garlic Butter

Fort Grey Blue Cheese Butter

Guernsey Cheddar, Jalapeno,
Bacon & Cream

PASTA, RISOTTO & VEGETARIAN

Seafood Linguini,

Crab Meat, Mussels, Clams,
King Prawns in White Wine Sauce
starter **9.00** main **£17.00**

Hand Picked Guernsey Crab Risotto,

Lemon Zest, Parmesan Shavings
starter **9.00** main **17.00**

✓ Gnocchi with Wild Mushrooms,

Grilled Corn, Almonds & Oregano
starter **7.00** main **13.00**

✓ Spinach and Ricotta Ravioli,

Tomato sauce & Fried Duck Egg
starter **7.00** main **13.00**

✓ Summer Vegetable and Mint Risotto,

Lemon Oil Drizzle
starter **7.00** main **13.00**

Linguini of Smoked Salmon, Crab,

Crème Fraiche & Chives
starter **8.00** main **15.00**

✓ Goats Cheese and Roast Tomato Mac & Cheese,

Gremolata Crust,
starter **7.00** main **13.00**

SIDE ORDERS

Kale, Bacon, Chilli Butter **3.50**

Crispy Courgette Fritters, Sumac Salt **4.00**

Cauliflower Gremolata, **3.50**

Parsley, Lemon Zest, Bread Crumbs

Chorizo Saute Potatoes **4.00**

Potato Rosti **3.50**

Tempura Onion Rings **3.00**

Grilled Corn on the Cob, **3.50**

Chilli & Lime Butter

Spinach, Quinoa, Pomegranate &
Manchego Salad **4.50**

Marmalade Glazed Baby Carrots **4.00**

Goats Cheese, **4.50**

Sun blushed Tomato Macaroni & Cheese

Garlic Roasted Baby Potatoes, **3.50**

Blue Cheese, Bacon

Green Salad **3.75**

Mixed Salad **3.75**

Tomato Onion Salad **3.75**

Rocket Parmesan Salad **3.75**

✓ denotes vegetarian dish

PLEASE NOTE

Should you have any allergies, please ask the management. We will be delighted to create a suitable menu for you. Our crab is handpicked and may contain small pieces of shell.

No service charge will be added to your bill.

We believe that gratuities must be earned and are at your discretion.