

STARTERS

Selection of Bread and Dips	£3.95	Crumbled Goats Cheese, Thyme & Za'atar	£7.50
King Prawn & Guernsey Crab Cocktail Marie Rose Sauce	£9.50	Roasted Cherry Tomatoes, Honey and Almond Dressing	
Seared Scallops Crispy Oriental Salad, Roasted Peanut and Chilli sauce	£12.00	Caprese Salad Mozzarella, Heritage Tomatoes, Basil and Balsamic Vinegar	£7.50
Smoked Peppered Mackerel On Sicilian Caponata, Preserved Lemon Dressing	£7.50	Grilled Chicken Breast & Crispy Bacon Salad Parmesan Shavings	£7.95
Fillet of Beef Carpaccio Sardinian Bread, Rocket Salad, Balsamic Vinegar	£11.00	Pan Fried Calamari Spanish Chorizo, Chilli and Garlic	£7.95
Mora Crab Cakes Charred Sweetcorn, Black Bean and Avocado Salad	£9.50	Rocquaine Oysters Natural with Shallots and Red Wine Vinegar	£1.50 Each
Grilled Asparagus with Fried Duck Egg Parmesan and Lemon Dressing	£7.95	Grilled with Chilli Garlic Butter and Chorizo	£2.00 Each

MAIN COURSE

FISH AND SHELLFISH

Mora's Special Fish & Chips Pan Fried Seabass, Brill, Scallops, Tempura Prawns, Minted Mushy Peas and Fries	£19.50
Baked Fillet of Cod & Chorizo Crumbs Olives, Caramelised Onions, Quail Eggs and Crispy Potatoes	£17.50
Filet of Seabass Corn & Merguez Salsa, Rocket and Lemon Pesto	£19.50
Baked Citrus Spiced Salmon Tender Stem Broccoli, Soy Dressing and Peanuts	£16.50
Grilled Seafood Platter (Served for 2) Whole Lobster, Seabass, Brill, Salmon, Scallops, Prawns, Fries or New Potatoes	£68.00
Guernsey Lobster: Grilled, Thermidor or Salad New Potatoes, Dressed Leaves	(Half) Market Price (Whole) Market Price

MEATS AND POULTRY

Spiced Spatchcock of Poussin Pomegranate Glazed Shallots, Herbed Yoghurt	£15.50
Pork Fillet Marinated in Orange & Lemon Savoy Cabbage, Pancetta and Golden Raisins	£15.95
Roast Rack of Lamb Roast Baby Carrots, Rosemary Potatoes, Red Wine and Olive Sauce	£22.50
Medallions of Fillet Steak Buttered Spinach and Madeira Sauce	£23.95
Grilled Calves Liver & Smoked Streaky Bacon Mash Potatoes and Red Onion Sauce	£18.50

PASTA AND RISOTTO

		Starter	Main
FROM THE GRILL (Served with Flat Mushrooms and Vine Tomatoes)			
8oz Ribeye	£19.50		
8oz Sirloin Steak	£21.50		
8oz Fillet	£25.00		
Chicken Breast	£14.95		
Chateaubriand	£65.00		
Garlic Spinach, Fries and a choice of your favourite sauce (served for two and carved at your table)			
Mix Grill (6 Oz Ribeye Steak, Gammon, Chicken Breast, Liver and Pork Sausages)	For One £26.95 To Share £52.00		
Seafood Linguini Crab meat, Mussels, Clams, King Prawns, Chili Flakes in White Wine Sauce	£10.00	£10.00	£19.50
Seafood Paella With or Without Spanish Chorizo	£10.00	£10.00	£19.50
Wild Mushroom Risotto Parmesan Shavings	£7.50	£7.50	£15.00
Potato Gnocchi Glazed with Tomato and Mozzarella Cheese	£7.50	£7.50	£15.00
Crab Risotto Lemon Zest and Parmesan Shavings	£10.00	£10.00	£19.50

SAUCES £2.60

BLUE CHEESE . PINK PEPPERCORN . BEARNAISE . DIANE . GARLIC BUTTER

SIDES

£2.50 SWEET POTATOES FRIES
£2.50 FRENCH FRIES (ADD PARMESAN & TRUFFLE OIL **£1.50**)
£3.00 BUTTERED MASH POTATO
£3.50 SAUTEE POTATOES
£3.50 BUTTERED MINTED NEW POTATOES
£3.50 GLAZED HONEY CARROTS, ORANGE AND CARRAWAY SEEDS
£3.75 HAZLENUIT, SPINACH AND PANCETTA SALAD
£3.75 TOMATO, RED ONION AND BASIL SALAD

£3.75 ROCKET, PARMESAN AND PUMPKIN SEED SALAD
£3.95 COURGETTE FRITTES
£3.95 TENDER STEM BROCCOLI WITH CHILLI AND GARLIC
£3.95 GARLIC SAUTEED SPINACH
£3.95 GRILLED ASPARAGUS, PARMESAN FLAKES
£3.95 CAULIFLOWER WITH PARMESAN HOLLANDAISE
£3.95 SUGAR SNAP PEAS WITH SESAME & SEA SALT

SET LUNCH & EARLY DINNER

1 COURSE £15.00 2 COURSES £18.00 3 COURSES £21.00

12:00 - 14:30 & 18:00 - 19:00
(please vacate your table before 20:00)

Seasonal Soup of the Day
French Bread

Smoked Peppered Mackerel on Sicilian Caponata
Preserved Lemon Dressing

King Prawn Cocktail
Marie Rose Sauce

Crumbled Goats Cheese and
Roast Cherry Tomato Bruschetta

Cured Meat Platter
Pickles and Rocket

Grilled 6oz Ribeye Steak
French Fries and Bearnaise Sauce

Baked Filet of Cod
Chorizo Crumbs, Caramelised Onions, Olives and Crispy Potatoes

Deep Fried Goujons of Plaice
Fries and Tartare Sauce

Citrus Marinated Pork Tenderloin
Savoy Cabbage, Pancetta and Golden Raisins

Potato Gnocchi
Glazed with Tomato and Mozzarella cheese

Chocolate Brownie
Chocolate Sauce and Salted Caramel Ice Cream

Passion Fruit Posset
Biscotti

Selection of Guernsey and Other Cheeses
Fig Chutney, Grapes and Biscuits

Selection of Ice Cream and Sorbets
Ask your server for today's selection

Churros
Spicy Chocolate Sauce

VEGAN SET MENU

1 COURSE £15.00 2 COURSES £18.00 3 COURSES £21.00

Tempura Wasabi Mushrooms
Rocket Salad, Soya and Hoisin Dressing

Grilled Courgette, Aubergine, Pepper,
Artichoke Tart

Olive Tapenade, Hummus and Spinach

Feta Cheese Caesar Salad
Yakitori Corn Pops

Rolled in Toasted Sesame Seeds

Spicy Stir-Fried Tender Stem Broccoli
Coconut and Chilli

Caprese roast Asparagus
Roasted Tomatoes, Basil and Balsamic Glaze

Vegan Burger

Curtido Slaw, Sweetcorn, Chilli Relish
and Fries or Sweet Potatoes Fries

Grilled Avocado, Harissa Hummus
Toasted Flat Breads

Caponata Linguini
Pine Kernels

Chilli "No Carne"
Tacos with Guacamole, New Potato and Salad

Stir-Fried Vegetables
Udon Noodles, Spicy Roasted Peanut Sauce

Chocolate Brownie

Chocolate Sauce and Salted Caramel Ice Cream

Apple Fritter

Cinnamon Sugar, Balsamic Syrup and Vanilla Ice Cream

Selection of Ice Cream

Selection of Sorbets

Affogato

Vanilla Ice Cream and 1 Shot of Espresso