

# STARTERS

Selection of Bread and Dips	£2.95	Mora's Crab Cakes	£9.00
		Lemon and Chilli Infused Fennel, Crispy Anchovies	
Pulled Ham Hock Terrine with Poached Baby Apples	£7.95	Guernsey Cheddar, Mozzarella and Sesame Fritters	£6.50
Piccalilli and Toasted Sourdough Bread		Chickpea Salad, Chilli and Tomato Jam	
Seared Scallops	£12.00	Pan Fried Calamari	£7.95
With lightly curried Mussel and Chickpea Sauce		Spanish Chorizo, Garlic and Chilli flakes	
Goat Cheese Roast Red Onions and Beetroot on Rosemary Focaccia	£6.95	Beef Carpaccio	£10.50
Red Pepper and Almond sauce		Parmesan Cheese, Rocket Salad, Pomegranate and Balsamic Dressing	
Oak Smoked Scottish Salmon and Prawn Salad.	£7.50	Rocquaine Oysters	£1.50 Each
Roast Red Pepper, Marie Rose Sauce, Crispy Sardinian Bread		Natural with Shallots and Red Wine Vinegar	
The Ocean Platter	£10.00	Grilled with Chilli Garlic Butter and Chorizo	£2.00 Each
Crab, Prawns, Oyster, Mussels, Clams and Calamari			

# MAIN COURSE

## FISH AND SHELLFISH

Seared Filet of Seabass Puy Lentils "Provençal"	£18.50
Roast Tomatoes and Lemon, Basil Dressing	
Mora's Special Fish & Chips	£19.25
Pan Fried Seabass, Brill, Scallops, Tempura Prawns, Minted Mushy Peas and Fries	
Baked Citrus Spiced Salmon	£16.25
Tender stem Broccoli, Soy Dressing and Peanuts	
Roast Filet of Cod	£16.95
Wrapped in Serrano Ham, Saffron, Almond and Pepper Sauce	
Grilled Seafood Platter (Served for Two)	£68.00
Whole Lobster, Seabass, Brill, Salmon, Scallops, Prawns, Fries or New Potatoes	
Guernsey Lobster	Market Price
Grilled or Thermidor, New Potatoes, Dressed Leaves	
Guernsey Lobster Salad	Market Price
Whole or Half with New Potatoes	

## PASTA AND RISOTTO

Seafood Linguini	£10.00	£19.50
Crab meat, Mussels, Clams, King Prawns in white wine Sauce		
Seafood Paella	£10.00	£19.50
With or without Spanish Chorizo		

## MEATS AND POULTRY

Fillet Steak Medallions and King Prawns	£23.95
Garlic Spinach, Herbed Anchovy Butter	
Grilled Calves Liver and Smoked Streaky Bacon	£17.50
Parsley Mash and Red Onion Sauce	
Breast of Duck and Wild Mushrooms	£17.50
Griddled Asparagus, Crispy Shallots and Truffle Crème Fresh	

## FROM THE GRILL

(Served with flat mushrooms and vine tomatoes)

8oz Ribeye	£18.50
8oz Sirloin Steak	£20.50
8oz Fillet	£25.00
Chicken Breast	£14.00
Chateaubriand	£65.00
Garlic Spinach, Fries and a choice of your favourite sauce (serve for two and carved at your table)	
Mix Grill for one or to share	£26.95 £52.00
(6 Oz Ribeye Steak, Gammon, Chicken, Liver and Pork Sausages )	



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

No service charge will be added to your bill, however, tables of 8 or more will incur a discretionary 10% service charge.

## SAUCES £2.60

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

£3.75

## SIDES

£2.50 SWEET POTATOES FRIES

£3.00 BUTTERED MASH POTATO

£3.50 FRENCH FRIES WITH PARMESAN AND WHITE TRUFFLE OIL

£3.50 SAUTEED POTATOES

£3.50 BUTTERED MINTED NEW POTATOES

£4.50 MORA RIDGEBACK POTATOES WITH CHORIZO PICANTE

£ 3.00 ONION RINGS, CHILLI AND CORIANDER DIPPING SAUCE

£3.00 HONEYED CARROTS, ORANGE AND CARROWAY

£3.50 CRISPY SPICED CAULIFLOWER FLORETS AND MINT YOUGHURT

£3.95 COURGETTE FRITTES

£3.95 TENDER STEM BROCCOLI WITH CHILLI AND GARLIC

£3.95 GARLIC SAUTEED SPINACH

£3.95 GRILLED ASPARAGUS, PARMESAN FLAKES .

£3.75 HAZLENUT, SPINACH AND PANCETTA SALAD

£3.75 TOMATO, RED ONION AND BASIL SALAD

£3.75 ROCKET, PARMESAN AND PUMPKIN SEED SALAD

## SET LUNCH & EARLY DINNER

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

1 COURSE £12.50 \* 2 COURSES £15.50 \* 3 COURSES £18.50

Seasonal Soup of the Day  
With Rustic Bread

Charcuterie Board  
Pickles, Olives and Grilled Sourdough Bread

Goat Cheese, Roast Red Onions and Beetroot  
on Rosemary Focaccia Red Pepper and Almond sauce

Guernsey Cheddar and Mozzarella Sesame Fritters  
Chickpea Salad, Chilli and Tomato Jam

Pan Fried Calamari  
Spanish Chorizo, Garlic and Chilli Flakes

6OZ Ribeye Steak  
Mixed Salad, Fries and Bearnaise Sauce

Breast of Chicken  
Green Beans, New Potatoes and Truffle Crème Fraiche

Goujons of Sole  
Fries, Garden Peas and tartare sauce

Seafood Linguini  
Crab, Mussels, Clams, King Prawns in a Garlic White Wine Sauce

Roast Aubergine and Goats Cheese  
Chickpea and Pomegranate Salad

Caramelized Orange Cream  
Almond Biscuit

Rosemary & Lemon Pannacota  
Brandy Snap Curls, Coffee Ice Cream

Rich Chocolate Pot  
Toasted Almond Biscuit

Hechet Farm Ice Cream or Sorbet

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

## VEGAN & VEGETARIAN

1 COURSE £12.50 \* 2 COURSES £15.50 \* 3 COURSES £18.50

Roast Balsamic Beetroot and Tomato Bruschetta  
Roast Pepper and Almond Sauce

Tempura Wasabi Mushrooms  
Rocket Salad, Soya and Hoisin Dressing

Griddled Asparagus  
Toasted Almond

Spicy Deep Fried Cauliflower  
Mint and Tamarind dipping sauce

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

Roast Aubergine with "Feta"  
Chickpea and Pomegranate Salad, Walnut pesto

Chipolote "Beef" Burritos  
Mixed Bean and Red Onion Salad, Guacamole, Fries or  
Sweet Potatoes

Deep Fried Artichoke, Mozzarella and Candied Lemon Salad  
Toasted flat Bread

Curried Jackfruit, Chickpea and Potato Pastries  
Coriander Mango Chutney, Grilled Chillies and Mint Yoghurt

Apple Fritter  
Cinammon Sugar, Balsamic Syrup and Vanilla Ice Cream

Chocolate Brownie  
Chocolate Sauce and Salted Caramel Ice Cream

Grand Marnier Marinated Strawberry and Raspberry  
On Flaky Puff Pastry, Vanilla Custard Basil Yoghurt

Coconut and Malibu Pannacota  
Mixed Berry Compote, Pecan and Almond Crumble

Selection of Sorbets  
Ask your server for today's selection