

STARTERS

Soup of the Day Served with Bread	£6.95	Pan Fried Calamari Spanish Chorizo, Garlic and Chilli flakes	£8.50
Seared Guernsey Scallops Thermidor Sauce, Parmesan Crisps and Crispy Pancetta	£12.50	Baked Goat Cheese and Hazelnut Crust Honey and Beetroot Carpaccio	£8.95
Guernsey Crab and Avocado Cocktail Marie Rose Sauce	£9.95	Grilled Chicken Breast & Crispy Bacon Salad Parmesan Shavings	£8.50
Mora's Crab Cakes Charred Sweetcorn, Black bean and Avocado Salad	£9.95	Bresola Carpaccio Sardinian Bread, Rocket Salad, Balsamic Vinegar	£12.00
Smoked Duck Breast Grilled Pear and Taleggio Cheese, Pecans	£8.50		

MAIN COURSE

FISH AND SHELLFISH

Mora's Special Fish & Chips Pan Fried Seabass, Brill, Scallops, Tempura Prawns, Minted Mushy Peas and Fries	£22.50
Baked Filet of Cod & Chorizo Crumbs Caponata, Quail Eggs and Crispy Potatoes	£18.95
Filet of Seabass and Shellfish Velouté Herbed Crushed New Potatoes, King Prawns & Garlic Chilli Broccoli	£24.50
Filet of Brill Crab Crushed New Potatoes, Hollandaise Sauce	£23.50
Grilled Seafood Platter (Served for 2) Whole Lobster, Seabass, Brill, Scallops, Prawns, Fries or New Potatoes	£68.00
Guernsey Lobster: Grilled, Thermidor or Salad New Potatoes, Dressed Leaves	

(Half) Market Price

(Whole) Market Price

FROM THE GRILL

(Served with Flat Mushrooms and Vine Tomatoes)

8oz Ribeye	£21.50
8oz Fillet	£26.00
Chicken Breast	£15.95
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 £27.95 To Share £54.00

MEATS AND POULTRY

Chicken Breast Wild Mushrooms and Roast New Potatoes	£17.95
Belly Pork Spicy Italian Sausage, Sweet Potato Mash and Chorizo Sauce	£17.95
Rack of Lamb Roast Baby Carrots, Rosemary Potatoes, Red Wine and Olive Sauce	£22.50
Medallions of Fillet Steak Buttered Spinach and Madeira Sauce	£24.95
Grilled Calves Liver & Smoked Streaky Bacon Mash Potatoes and Red Onion Sauce	£18.95

PASTA AND RISOTTO

	Starter	Main
Seafood Linguini Crab meat, Mussels, Clams, King Prawns, Chilli Flakes in White Wine Sauce	£12.00	£23.00
Seafood Paella With or Without Spanish Chorizo	£12.00	£23.00
Wild Mushroom & Asparagus Risotto Parmesan Shavings	£9.00	£17.00
Potato Gnocchi Roast Butternut Squash, Walnuts and Gorgonzola	£8.50	£16.00
Crab Risotto Lemon Zest and Parmesan Shavings	£12.00	£23.00

Should you have any allergies please ask the management. We would delighted to create a suitable menu for you.

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

SIDES

£2.95 FRENCH FRIES (ADD PARMESAN & TRUFFLE OIL **£1.50**)

£3.50 SWEET POTATO FRIES

£3.95 SAUTEE POTATOES

£3.95 BUTTERED MINTED NEW POTATOES

£3.95 HAZLENUT, SPINACH AND PANCETTA SALAD

£3.95 TOMATO, RED ONION AND BASIL SALAD

£3.95 ROCKET, PARMESAN AND PUMPKIN SEED SALAD

£3.95 BUTTERED MASH POTATO

£4.50 TENDER STEM BROCCOLI WITH CHILLI AND GARLIC

£4.50 GARLIC SAUTEED SPINACH

£4.50 GRILLED ASPARAGUS, PARMESAN FLAKES

£4.50 COURGETTE FRITES

TENNERFEST SET MENU

1 COURSE **£15.00** 2 COURSES **£17.50** 3 COURSES **£20.00**

Seasonal Soup of the Day
Served with Rustic Bread

Pan Fried Calamari and Padron Peppers
Spanish Chorizo, Chilli and Garlic

Creamy Chicken and Mushroom Risotto
Rocket Salad

Cured Meat Platter
Pickles and Rocket

Pan Fried Wild Mushrooms
Focaccia Bread, Balsamic Glazed

Slow Cooked Beef Bourguignon
Creamy Mashed Potatoes

Slow Cooked Belly Pork
Spicy Sweet Potato Puree and Chorizo Sauce

Goujons of Plaice
Fries, Peas and Tartare Sauce

Tiger Prawns & Salmon Skewers
Coriander Rice, Sweet and Sour Sauce

Roast Vegetable and Feta Cheese Wellington
Red Wine Onion Gravy

Black Forest Gateau
Guernsey Cream

Crème Caramel
Seasonal Fruits

Banana Split
Vanilla Ice Cream, Toasted Almonds, Crème
Chantilly and Chocolate Sauce

Selection of Cheeses
Grapes, Celery and Cheese Biscuits

Selection of Ice Cream
Chocolate Sauce

VEGAN TENNERFEST MENU

1 COURSE **£15.00** 2 COURSES **£17.50** 3 COURSES **£20.00**

Seasonal Soup of the Day
Served with Rustic Bread

Roast Beetroot and Tomato Bruschetta
Rocket Salad and Glazed Balsamic Vinegar

Grilled Asparagus
Toasted Almonds

Courgette, Aubergine,
Pepper and Artichoke Tart
Mint Dipping Sauce

Heritage Tomato
Red Onion & Basil Salad

Vegan Burger
Chilli Relish, Salad and Fries or
Sweet Potato Fries

"Beef" Burritos
Sweetcorn, Black Bean and Avocado Salsa

Roast Aubergine with "Feta"
Sicilian Caponata

Penne Caponata
Pine Kernels

Wild Mushrooms & Olive Tart
French Beans and Roast Almonds

Affogato
Vanilla Ice Cream with a Shot of Espresso

Chocolate Brownie
Salted Caramel Ice Cream and Chocolate Sauce

Grilled Pineapple
Toffee Sauce

Apple Fritter
Cinnamon Sugar, Balsamic Syrup and
Vanilla Ice Cream

Selection of Ice Cream