



PRIME RIB

R E S T A U R A N T

Menu

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Serving Times
Wednesday & Thursday 6.30pm 'til 9pm
Friday & Saturday 6.30pm 'til 9.30pm
Sunday 11.45am 'til 4pm (Sunday lunch menu only)

Please note, all menus are subject to change with no notice

The Moorings Hotel
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Starters

Large warm crusty baguette with butter 95p

Soup of the Day - £4.45

Home made soup with rustic bread and butter

Mozzarella Ciabatta - £4.95

Toasted Ciabatta topped with fresh tomato salsa & mozzarella cheese

Traditional Prawn Cocktail - £4.95

Succulent prawns on crisp mixed leaves, with a traditional Marie Rose sauce

Baked closed cup mushrooms - £4.95

Stuffed with bacon and blue cheese, topped with a parmesan crust, finished with fresh basil pesto

Beer battered tiger prawns - £5.45

Served with a sweet chilli mayonnaise dip and a dressed leaf salad

Slow roasted duck, caramelised onion and potato hash - £5.75

Topped with a fried free range egg

Slow Roasted Belly Pork - £5.95

12 hour slow roasted belly pork & local black pudding with crispy crackling and a thyme & Redcurrant Jus

Scallops & Chorizo Salad - £5.95

Seared scallops, home made crispy chorizo and rocket salad, with a balsamic and olive oil dressing

Thai Dim Sum Basket - £6.45

Selection of Thai style chicken rissoles, deep fried Asian fish balls, Filo wrapped prawns, duck spring roll, vegetable spring rolls and an Asian dipping sauce

Main Menu

Large warm crusty baguette with butter 95p

From the Charcoal Grill

all served with onion rings, sautéed mushrooms, mixed leaf salad and hand cut chips

French trimmed 10oz sirloin steak - £17.95

Our speciality 16oz prime rib steak on the bone - £17.95

6oz medallions of beef fillet steak & 6 skewered tiger prawns - £19.95

10oz beef fillet steak - £24.95

All our steaks are prime cuts and locally sourced.

Fish Selection

Breaded Whitby Scampi - £9.45

Deep fried whole tail scampi in natural crumbs, with mushy or garden peas, green leaf salad and hand cut chips

Salmon Fillet & King Scallops - £12.95

Pan roasted salmon steak and seared king scallops, with home made crispy chorizo, sautéed potatoes and basil pesto

Pan Fried Sea Bass - £12.95

Fresh sea bass with gremolata, served on a crayfish, cockle, bacon, potato and cream ragout with crispy leeks

Deep Fried Fillet of Cod - £13.95

12oz deep fried fillet of wild Atlantic cod in a crispy Worthingtons beer batter, with mushy or garden peas, green leaf salad & hand cut chips

Extras - £1.95

Sautéed Mushrooms

Fresh Steamed Vegetables

Onion Rings

Tomato & Red Onion Salad

Hand Cut Chips

Creamy Mash

Sauces - £1.95

Creamy Peppercorn

Diane

Mushroom Madeira Jus

Thyme & Redcurrant Jus

Garlic, Mushroom & White Wine

Mild Malayan Curry

Main Menu

Large warm crusty baguette with butter 95p

Other Main Courses

Root Vegetable & Mixed Bean Hot Pot - £8.95 (veg)

Winter root vegetable and mixed bean hot pot with a warm crusty baguette and butter

Parmesan & Herb Stuffed Field Mushroom - £9.95 (veg)

On a bed of tagliatelle, in a creamy garlic and white wine sauce with toasted pine nuts

Home Made Lasagne - £8.95

Home made lasagne with a tomato bolognese sauce, topped with bubbling mozzarella and cheddar cheese top, green leaf salad and hand cut chips

Malayan Chicken Curry - £9.45 (veg option available)

Mild Malayan chicken curry flavoured with mango, lime and coconut, saffron basmati rice, Popudum and hand cut chips

Piri-Piri Chicken - £9.95

Breast of chicken marinated in Portuguese Piri-Piri, served with onion rings, dressed rocket salad, a garlic mayonnaise dip and hand cut chips

Northumbrian Ale Pie - £9.95

Beef braised in ale with black pudding in a suet pastry, with creamy mashed potato, sugar glazed carrots and the Moorings' rich roast gravy

Flamed Pork Loin Steaks - 9.95

2 charcoal barbecued pork loin steaks set on a bed of rustic bubble & squeak, with a creamy green peppercorn sauce

Slow Roasted Beef Brisket - £10.95

Marinated in a shiraz wine, set on creamed mash, with a thyme & redcurrant jus and a stuffed field mushroom

Chicken & Tiger Prawns - £12.95

Pan-Fried Chicken Breast and Sautéed Tiger Prawns, in a Lightly Scented Garlic, Mushroom and White Wine Sauce, Buttered Chive Mash and Fresh Steamed Broccoli

Beef Fillet Medallions - £17.95

Seared medallions of beef fillet, caramelised onions, dauphinoise potato and a mushroom Madeira jus

Desserts

Ice Cream Medley - £4.75

Selection of award winning Beckleberrys ice creams
(Choose from lemon meringue, vanilla and/or Lindt milk chocolate)

Fresh Fruit Salad - £4.75

Marinated in vanilla and star anise, with Beckleberrys mango sorbet

Luxurious Syrup Sponge - £5.25

Baked sponge soaked in golden syrup with a warm fresh custard cream

Summer Berry Eton Mess - £5.25

Fresh cream strawberry and blueberry Eton mess with white chocolate snow and a summer berry coulis

Sticky Toffee Pudding - £5.75

Homemade sticky toffee & date pudding with a warm butterscotch sauce and vanilla bean ice cream

Lindt Chocolate Sponge - £5.75

Homemade Swiss chocolate sponge with a rich milk chocolate fondant and vanilla bean ice cream

Home Made Vanilla Crème Brulee - £5.75

With white chocolate & cherry cookies

Mature Cheese Board - £6.75

Cheeses from Dorset Mature Farmhouse Cheddar, Cropwell Bishop Stilton and Ford Farm Cranberry and Wensleydale. Served with Grapes, Cheese Biscuits and Celery