

Starters

Soup of the Day - £4.45

Home Made Soup with Rustic Bread

Mozzarella Ciabatta - £4.75

Toasted Ciabatta Topped with Fresh Tomato & Mozzarella Cheese

Duck & Chicken Liver Pâté - £4.75

Home Made Duck & Chicken Liver Pâté (with Port Wine Cumberland Sauce)
served with Toasted Brioche

Parma Ham & Asparagus Salad - £5.45

Mature Parma Ham & Griddled Fresh Asparagus on Dressed Green Herb Salad
with Rocket Pesto and Parmesan Shavings

Cod & Haddock Fishcake - £5.45

Deep Fried Cod & Natural Smoked Haddock Fishcake with a Shellfish Parsley Cream

Thai Dim Sum Basket - £5.95

Selection of Crispy Chilli Chicken Wings, Deep Fried Asian Fish Balls, Filo Wrapped
Prawns, Duck Spring Roll, Vegetable Spring Rolls and a Soy & Sweet Chilli Dip

Slow Roasted Belly Pork - £5.95

12 Hour Slow Roasted Belly Pork & Local Black Pudding with Crispy Crackling
and a Rosemary and Red Wine Jus

Garlic & Chilli Tiger Prawns - £6.45

Stir-Fried Black Tiger Prawns in Olive Oil, Garlic, Chilli and Coriander,
served on Toasted Garlic Ciabatta

Mains

Chicken & Tiger Prawns - £12.95

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

Duck & Gamberonni King Prawn Curry - £14.95

Cumin Roasted Breast of Duck and Gamberonni King Prawns, set on our Mild Malayan Curry Sauce, with Saffron Basmati Rice and Steamed Fresh Broccoli

10oz Locally Reared Sirloin Steak - £16.95

(Sourced from local farms) Flame Grilled Sirloin Steak with Sautéed Button Mushrooms, Deep Fried Onion Rings and Home Cut Chips

Flamed Medallions of Beef Fillet - £16.95

(Sourced from local farms) Flame Grilled Medallions of Beef Fillet with Caramelised Onions, set on a Potato Gratin Dauphinoise. With Peppercorn Sauce and Fresh Asparagus

The Moorings "Prime Rib" Roast - £19.95

(Sourced from local farms) A 16oz Prime Rib Steak served with Horseradish Mash, Yorkshire Pudding, a Panache of Vegetables, Onion Rings and Roast Gravy

Seared Salmon and Sea Bass - £13.95

Fillets of Fresh Salmon and Sea Bass set on Roasted Fondant Potatoes with Steamed Fresh Asparagus and a Butternut Squash Cream

The Moorings Fresh Lobster Surf & Turf - current market price applies
(24 Hours Notice Required. Not available as part of the Dinner, Bed and Breakfast Deal)

Vegetarian Options available on request - £9.95

Extras - £1.95

Sautéed Mushrooms

Onion Rings

Creamy Mash

Dauphinoise Potato

Fresh Steamed Vegetables

Cherry Tomato & Red Onion Salad

Hand Cut Chips

Sauces - £1.45

Creamy Peppercorn

Garlic, Mushroom & White Wine

Diane

Lobster Cognac Cream

Rosemary & Red Wine Jus

Mild Malayan Curry

Spicy Texas Jailhouse

Desserts

Ice Cream Medley - £4.75

Selection of Award Winning Beckleberrys Ice Creams
(Choose from Vanilla Bean, Pistachio and/or Lindt Milk Chocolate)

Luxurious Syrup Sponge - £4.75

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

Pecan & Toffee Tart - £5.75

Hand Made Pecan Nut and Caramel Toffee Tart with Pistachio Ice Cream

Mature Cheese Board - £6.75

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