

STARTERS

Carpaccio of Beef	£ 9.10
Raw beef thinly sliced topped with Parmesan shavings and drizzled with olive oil	
Crab Cakes	£ 9.50
Chancre crab cakes served with a sweet chilli sauce	
Duck Liver Pate	£ 6.95
Quenelles of a smooth duck liver pate served with melba toast and a cranberry and orange relish	
Goats Cheese (v)	£ 8.90
Grilled goats cheese presented on a toasted croute served with dressed salad	
King Prawns with Garlic Butter	£12.50
Grilled butterfly king prawns in garlic butter	
La Rocque Oysters	£8.75
Half a dozen Jersey oysters served on a bed of crushed ice with a shallot and red wine vinegar Or if you prefer topped with cheese and herb crust and lightly grilled	
Melon and Parma Ham	£ 9.90
A rosette of melon filled with thin slices of Parma ham	
Moorings Speciality	£ 9.90
Avocado pear tian, vine ripened tomato and buffalo mozzarella and picked local crabmeat Garnished with an asparagus spear	
“Moules”	£ 9.90
Fresh mussels steamed in a fish broth with white wine finished with cream and herbs	
Scallops and Asparagus	£12.50
Pan seared local scallops served with asparagus, coated in lemon butter	
Shellfish Soup	£ 7.10
Cream of homemade shellfish soup flamed with brandy	
Smoked Salmon	£10.80
Pillows of oak smoked salmon filled with a light cream cheese nestled on mixed leaves with chive vinaigrette	

VEGETARIAN

Mediterranean Vegetable Tartlet (v)	£ 9.80
Ragout of Mediterranean vegetable tartlet drizzled with pesto	
Butternut Squash Risotto (v)	£ 9.80
Creamy risotto with roasted butternut squash with gornzolla cheese	

All prices correct 10th July 2008 and are inclusive of 3% GST
We thank you for your custom, no service charge gratuities are left to your discretion.

SEAFOOD

Crab	<i>(from)</i>	£18.20
Fresh crab in the shell, thermidor or dressed with a salad		
Dover Sole	<i>(from)</i>	£24.50
Dover sole cooked to your choice served either on or off the bone		
Jersey Plaice		£15.75
Filletts of Jersey plaice grilled or Meuniere		
Lobster	<i>(from)</i>	£24.50
Fresh lobster prepared to your taste, grilled, mayonnaise, thermidor or a la mode du chef		
Panache of Fish		£18.50
Grilled seabass, Jersey plaice, scallops and gambas on creamed spinach with a light hollandaise sauce		
Seabass		£16.25
Pan fried sea bass with lemon and herb butter sauce		
Tuna Steak		£15.75
Marinated yellow-fin tuna steak in soya and ginger dressing served with egg noodles and stir fried vegetables		
A Platter of Seafood	<i>(for 2 people)</i>	£75.00
A selection of fresh lobster, crab, oyster, mussels, prawns and gambas with Marie Rose sauce.		

MEAT

Belly of Pork		£15.25
Slow roast belly of pork on a celeriac and whole grain mustard mash with a red wine jus		
Breast of Chicken		£12.50
Pan fried breast of chicken coated in a white wine and grape sauce		
Calves Liver		£15.80
Pan fried calves liver topped with crispy bacon, served with onion gravy		
Chateaubriand	<i>(for 2 people)</i>	£44.00
Char grilled chateaubriand cooked to your preference, served with a Béarnaise sauce		
Entrecote Steak		£16.50
Char grilled sirloin steak cooked to your liking, served "Diane" sauce, glazed with Stilton or plain		
Fillet Steak		£19.50
Pan fried steak with a green peppercorn sauce or glazed with Stilton		
Rack of Lamb		£17.90
Roast rack of lamb, presented with a rosemary jus		
Roast Duck	<i>(for 2 people)</i>	£31.50
Whole roasted crispy duckling served with an orange or apple sauce (waiting time 40 minutes)		
Choice of Fresh Market Vegetables (per veg)		£ 2.00
Vegetables of the Day (Two vegetables and choice of one potato)		£ 4.00
Mixed or Green Salad		£ 3.00

SWEETS PREPARED AT THE TABLE

Crepe Suzette (for two)	£14.50
Freshly made pancakes in orange and lemon juice flamed at your table with Grand Marnier	
Zabaglione	£7.80
A hot creamy dessert made with egg yolks, sugar and Marsala wine served with sponge fingers	

SWEETS

Choice of Desserts From the Trolley	£4.50
Dessert Wine by the glass :	
Muscat de Beaume de Venise, Paul Jaboulet Aine 2000/01	£6.50
Selection of Continental and English Cheese	£5.50
Port by the glass :	
Non Vintage	£3.20
Vintage From	£8.50

COFFEE AND TEA

Freshly Ground Filter Coffee	£1.60	
Espresso	£1.70	
Cappuccino	£1.90	
Latte	£2.00	
Pot of Tea	£1.90	
Breakfast, Earl Grey, Green, Camomile,		
Liquor Coffee		
Gaelic Coffee	(Irish Whisky)	£5.50
Jamaican Coffee	(Dark Rum)	£5.50
French Coffee	(Brandy)	£5.50
Tia Maria Coffee		£5.50