



THE
MOORINGS
HOTEL AND RESTAURANT

Fireside Set Lunch Menu (Menu changes twice weekly)

£15 – 1 course

£23.50 – 2 courses

£30 – 3 courses

Inclusive of service

Warming Winter Vegetable Soup c, so, (VG)

Changes daily - Crusty sourdough, Vegan butter or Jersey butter D

Prawn & Avocado cocktail CR, E, D, F, M

North Atlantic prawns, crevettes roses, avocado, crisp lettuce, spiced Marie Rose

Peri-peri chicken livers D, G, SD

Rich Cognac sauce, crispy onions, Campaillou toast

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Wild Pheasant Schnitzel – D, E, G, S, M, SD

Green beans, sauté potatoes, caper & lemon butter sauce

Moules Frites D, CR

Mussels, shallots, white wine, Jersey Cream, parsley

Roast Shawarma Cauliflower Steak & King Oyster Mushroom (VG) SD, C, SE

Spiced avocado, coriander & garlic sauce, Pomegranate, herb dressing & flatbread

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Affogato D, E

Espresso with Vanilla Jersey Gelato

Cape Malva Sponge Pudding D, G, E, SO

Vanilla Jersey Gelato

Coconut Cheesecake (VG) SD

Frosted winter berries

British and French cheese selection

Choice of 3 £5 supplement Choice of 5 £8 supplement D, G, C, SD, SE

Lincolnshire Poacher, Cornish Yarg, Tête de Moine, Le Rustique Camembert, Cerney Ash
(Goat), Rachel (Goat),

Sourdough & Knekkebrød, grapes & celery

Allergens in BOLD:

C- Celery; G – Cereals containing Gluten/ Wheat; CR - Crustaceans; E - Egg; F – Fish; L – Lupin; D – Dairy/ Milk products; MO – Molluscs; M – Mustard; N – Nuts; P – Peanuts; SE – Sesame seeds; SO – Soya; SD – Sulphur Dioxide (V) = Vegetarian (VG)= Vegan

The Moorings is now a cashless business, we accept all major credit and debit cards except American Express. All prices are fully inclusive of service & GST at 5%
If you wish to reward the team, please feel free to do so, all gratuities will be shared equally in full