

MORTONS HOUSE RESTAURANT

Tel: 01929 480988



Appetisers & Sharing Plates

Chef's Soup of the day with Homemade Bread	£7
Goat's Cheese Curd, Pickled Golden, Candied & Detroit Beetroot, Walnut & Oat Granola	£8.50
Gin-Cured Salmon, Sushi rice, Pickled Cucumber, Ginger, Wasabi, Wakame Seaweed	£9
Smoked Ham Hock Terrine, Fresh Piccalilli, Scotch Quail's Egg, Truffled Loaf	£8.50
Carpaccio of Beef, Dorset Blue Vinny, Toasted Walnuts, Pickled Beetroot, Walnut Dressing	£11
Mackerel Fillet, Smoked Paprika, Heirloom Tomato, Pickled Quail's Egg, Courgettes, Salsa Verde	£8.25
Seared Lyme Bay Scallops, Lightly Curried with Jerusalem Artichoke Risotto, Toasted Hazelnuts	£12.50
Selection of Homemade Bread	£2

Please speak to the team for recommendations & advice on the allergens within our dishes
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Mains



Roast Fillet of Turbot, Almond & Chia Seed Crust, Ricotta Gnocchi, Cauliflower, Samphire, Spiced Red Pepper Dressing	£32
Black Bream Fillet, Olive Oil Mash Potato, Chorizo Crumb, Tender Stem Broccoli, Gremolata, Smoked Garlic Foam	£19.50
Moroccan Spiced Roast Rump of Lamb, Apricot & Saffron Couscous, Chargrilled Vegetables, Aubergine & Hazelnut purée, Tapenade	£22.50
8oz 21 Day-Aged Sirloin OR Fillet, with Baby Watercress, Oven-dried Tomatoes, Onion purée, Wild Mushrooms, Truffle Jus, Hand-Cut Chips	£23 / £26
Crottin of Goat's Cheese, Fattoush & Couscous salad, Dried Plum Tomatoes, Baby Spinach, Tapenade	£17.25
Wye Valley Asparagus, Broad Bean, Pea, Saffron & Mint Risotto, Mascarpone, Pea shoots	£19

Sides £3.75 each

- ~ Hand-Cut, Thrice-Cooked Chips
- ~ Sautéed New Potatoes
- ~ Mange Tout & Fine Beans
- ~ Baby Spinach, Nutmeg, Olive Oil
- ~ Braised Red Cabbage
- ~ Rocket & Mixed Leaf Salad
- ~ Samphire & Toasted Almonds



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MORTONS HOUSE DESSERT MENU



Palate Cleanser

Champagne, Vanilla and Strawberry Granité	£4
Gin and Tonic Sorbet	£4

Dessert

Tanzanian Dark Chocolate Fondant, Mint Ice Cream, Caramel Crumb, Chocolate Crisp	£9.00
White Chocolate & Blackberry Cheesecake, Brandy & Brown Bread Ice Cream	£8.75
Iced Granny Smith Parfait, Spiced Pecans, Toffee Apple Ice Cream	£8.50
Warm Pistachio Cake, Dorset Blueberries, Blueberry Ripple Ice Cream	£9
Assiette of Ice Creams & Sorbets	£7.50
Spiced Red Wine Pear Tarte Tatin <i>to share</i> Almonds, Tonka Bean Ice Cream <i>(Please allow 20 minutes)</i>	£17.50
<i>West Country Cheeseboard ~</i> Wookey Hole Cheddar, Dorset Blue Vinny, Croxtton Manor Brie, Bath Soft, Homemade Soda Bread, Grape Chutney, Baby Watercress & Celery	£11.50
Coffee or Tea with Homemade Petits Fours	£4

Speciality Coffees & Teas available ~ see separate menu

Dessert Wines

Royal Tokaji 5 Puttonyos 2008 70ml Glass £8.00

This Tokaji is made in the traditional manner from the classic blend of Furmint Hárslevelü & Muskotály grape varieties. A wine with lovely sweetness balanced by a pronounced fresh acidity

Chateau du Levant Sauternes 2007 70ml Glass £6.50

Shiny gold yellow colour. Open fruity nose (dried apricot) with botrytis notes & honey flavours. Well balanced in mouth, not overwhelmed by richness. Pleasant hint of citrus and ripe apricot. Fruity, vanilla & spicy finish

Wairau River Botrytised Riesling 2012 70ml Glass £5.75

An intense complex nose with aromas of honey, orange & lime marmalade. These characters translate generously onto the palate & are complemented by soft textured fruit and balancing acidity

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