

MORTONS HOUSE RESTAURANT AND BISTRO



Tel: 01929 480988

Nibbles

Mixed roasted Nuts and Olives	£4
Mixed Vegetable crisps	£1.95

Appetisers. Large Plates, Sharing Platters

Chef's soup of the day with home-made Bread	£6.75
Carpaccio of Beef, Dorset Blue Vinney, toasted Walnuts, Pickled Beetroot, Walnut dressing	£11.00
Goat's Cheese mousse, Red Pepper purée, pickled Courgettes, Tomato salad, Pine Nut dressing	£8.25
Smoked Haddock Kedgeree risotto, deep fried poached Egg	£7.75 / £12.50
Smoked Ham Hock terrine, fresh Piccalilli, Scotch Quail's Egg, truffled Loaf	£8.50
Seared Lyme Bay Scallops, shredded Duck confit, pickled Pear, Hoisin sauce	£11.50
Gin cured Salmon, Lime, Cucumber and Coriander salsa, crisp Apple salad	£8.25
Mere Farm locally smoked Trout, baby Watercress and pickled Beetroot salad, Dill and Caper loaf	£9.50 / £14.50
<i>Charcuterie Board ~ (to share)</i>	
Cured smoked Beef, chorizo, Serrano Ham, smoked Pork loin, Red Onion marmalade, Chutney, Olives, Gherkins, Piquillo Peppers, Served with home-made Bread	£10.50 / £18.50
<i>Whole Baked Camembert ~ (to share)</i>	
with Grape chutney, crispy Soda Bread	£11.50

Mains



Fillet of Sea Bass, crushed Ratte Potatoes, with Crab and Tomato Baby Bok Choi, Lemongrass and Galangal sauce	£19.50
Whole roasted Poussin, smoked Garlic, new Potatoes, baby Watercress, Spinach, Asparagus, Parmesan and Soda Bread crisp Salad, aged Balsamic dressing	£21.75
Pan-fried Cod fillet, with crushed minted Peas, Tartare sauce, served with either hand-cut Chips or sautéed Potatoes	£14.50
Roast Lamb rump (served pink), chargrilled Vegetables, dried Cherry Tomatoes, Tapenade, Chick Pea and Salsa Verde, Mint Yoghurt	£22.50
Mortons home-made Beef Burger, with Red Onion marmalade, mixed Salad, served with hand-cut Chips or sautéed Potatoes <i>(crispy Bacon, Cheddar / Dorset Blue ~ £2 extra)</i>	£13.00
8 oz, 21 day aged Sirloin OR Fillet, served with Baby Watercress, Oven-dried Tomatoes, Onion purée, Wild Mushroom and Truffle sauce, served with hand-cut Chips	£22 / £25
Crottin of Goat's Cheese, Fattoush and Couscous salad, dried Plum Tomatoes, Baby Spinach, Tapenade dressing	£16.75
Fillet of Hake, warm Celeriac skordalia, Judion Beans, Artichoke, Tomato, Cucumber and Mint salad, Salsa Verde	£18.00
Asparagus, Saffron, Pea and Fennel risotto, Mascarpone and Pea shoots	£17.50
Cajun Chicken fillet Burger, with Yoghurt and Cucumber dip, mixed Salad, served with hand-cut Chips or sautéed Potatoes	£13.00

Sides £3.50 each

- ~ Baby Spinach, Nutmeg, Olive Oil
- ~ Mange Tout and Fine Beans
- ~ Braised Red Cabbage
- ~ Sautéed New Potatoes
- ~ Hand-cut chips
- ~ Rocket and mixed Leaf salad

- ~ Selection of home-made Bread £1.50



Please ask a member of staff for recommendations of dishes without allergens. We do use allergens in our kitchen and cannot guarantee the absence of them in our dishes. If you wish to know what allergens are in our dishes, please ask a member of staff.

MORTONS HOUSE DESSERT MENU



Palette Cleanser

Champagne, Vanilla and Strawberry Granité £3.75
Gin and Tonic Sorbet £3.75

Dessert

Dark Chocolate Moelleux
Praline Ice Cream and toasted Hazelnuts £8.50

Vanilla Cheesecake, Hazelnut granola, pickled
Blueberries with white Balsamic £8.00

Warm Pistachio cake, Blackberries with
Mascarpone Ice Cream £8.50

Chilled Coconut, Lemongrass and Kaffir Lime
Rice pudding, Pineapple carpaccio with
charred Mango £7.50

Mixed Berry Eton mess, Muscavado
Meringue, Strawberry and
Clotted Cream Ice Cream £7.50

Assiette of Ice Creams and Sorbets £6.75

Pear Tarte Tatin with Vanilla
and Amaretto Ice Cream, crispy Almonds £15.95

(To share ~ please allow 20 minutes)

West Country Cheeseboard ~
Wookey Hole Cheddar, Dorset Blue Vinney,
Godminster Brie, Bath soft, served with
home-made Soda bread, Grape chutney,
Baby Watercress and Celery £11.50

Freshly brewed Coffee or Tea
with Chef's home-made Petits Fours £3.50

Dessert Wines

Royal Tokaji 5 Puttonyos
2008 50ml Glass £6.75

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

Chateau du Levant Sauternes Halves
2007 50ml Glass £6.50

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

Wairau River Botrytised Riesling
2012 50ml Glass £5.75

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

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