

MORGANS

LUNCH MENU

2 COURSES 13.95 | 3 COURSES 17.95

STARTERS

CANTALOUPE MELON (V)

Summer berry gin sorbet

SOUP OF THE DAY

Pretzel bread croutons, mini onion tin loaf

PROSCIUTTO HAM, ASPARAGUS & PLUM TOMATO FILO BASKET

Rocket salad, basil pesto

SAUTÉED KING PRAWN, GARLIC & PEA RISOTTO

Mini parmesan crisps

LOCAL MUSSELS

Tomato, chilli & garlic sauce

SMOKED PAPRIKA HUMMUS TOASTED TORTILLA (V)

Red onion chutney

MAINS

ROAST RUMP OF WELSH LAMB (£5 supplement)

Creamed potato, crispy leeks, minted jus

PIE OF THE DAY

Parsley new potatoes, chargrilled asparagus

SEARED FILLET OF SEABASS

Roasted sweet potato, tomato salsa

CHICKEN SUPREME

Wild mushroom, spinach fricassee, olive tapenade

CONFIT OF BELLY PORK

Roasted new potatoes, confit savoy cabbage, mushroom & tarragon jus

CASHEW NUT & CRANBERRY ROAST (V)

Cherry tomatoes, red onion & thyme jus

A LITTLE EXTRA...

Homemade bread for two with welsh butter 2.00

Crispy cockles with sea salt 4.25

Kalamata olives 3.50

Sautéed roasted almonds 3.50

Roasted garlic new potatoes 2.95

House salad & balsamic dressing 2.95

Sautéed button mushrooms 2.95

Triple cooked chips 2.95

DESSERTS

CHEESECAKE OF THE DAY

Chantilly cream

SELECTION OF HOMEMADE SORBETS

Brandy snaps

WARM STICKY TOFFEE PUDDING

Butterscotch sauce, clotted cream

BLACKBERRY & APPLE ETON MESS

Blackberry coulis

WARM CHOCOLATE BELGIAN BROWNIE

Deep fried ice cream

SELECTION OF 3 WELSH CHEESES (£2.50 supplement)

Grapes, celery, chutney & biscuits