

MORTS WINE BAR

Lunch Menu 17th – 21st August

To Start

Tempura of King Prawns (P)

with pea shoots, spring onions and a sweet chilli dip

£6

Fan of Melon (V)

With summer berries and raspberry sauce

£6

To Follow

Rib Eye Steak

with sauté potatoes, tender stem broccoli and onion gravy

£15

Skate Wing (P) (GF)

with baby new potatoes, green beans, pancetta and caper butter

£16

Deep-fried Cod (P)

with gourmet chips, edamame beans, petits pois and a lemon & chive mayonnaise

£13

Seafood Risotto (P) (GF)

with salmon, mussels, prawns, saffron, red peppers and chilli oil

£13

Cajun Chicken (GF)

with potato wedges and a pineapple & green chilli salsa

£11

To Finish

Sticky Toffee Pudding (V) (GF)

with vanilla ice cream and a treacle toffee sauce

£6

Eton Mess (V)

with summer berries, Grand Marnier, meringue and crème fraîche

£6

Cheese & Biscuits

a selection of international cheeses served with artisan biscuits

£8

Tips, which have not been added to your bill, are shared amongst all the staff on duty

GF = Gluten Free, P = Pescatarian

V = Vegetarian, VE = Vegan

Please ask about our other Vegetarian and Vegan meals

Please Speak To A Member Of Staff About Allergens