# MORGAN'S

GASTROPUB

## Small Plates

Crunchy Fried Dill Pickles creamy ranch dip (v)	35
Grilled Octopus roasted peppers, capers, garlic, potato, olive oil (a)	75
Scotch Egg our signature recipe of egg, veal, sage, dill sauce	55
Jar of Hummus roasted pepper hummus, vegetable crudités, pita crisp (v)	40
Pan-Seared Foie Gras duck liver, chutney, red onion marmalade, toast	95
<b>Halloumi Fries</b> sumac-dusted, herb yoghurt, pomegranate molasses (v)	55
Burrata heirloom tomatoes, salsa verde (v)	70
Tuna Tartare ponzu onions, smashed avocado, nori chips	72
Messy Prawns beef chorizo, garlic, smoked paprika (a)	75
Semolina Crusted Calamari house dips	60

## Mac & Cheese

build your own mac & cheese, 50 your choice of ingredients (price per item 10)		
	Wild Mushrooms (v)	Veal Bacon
	Beef Bolognese	Asparagus (v)
	Veal Sausage	Buffalo Chicken
	Beef Chorizo	Broccoli (v)
	BBQ Pulled Chicken	Beef Brisket
	Roast Chicken	Sautéed Onions (v)



37

### Frięs

Naked - served with bbq dipping sauce 25

Fries - italian beef bolognese, 32
parmesan cream

**Truffled Fries** - white truffle oil, grated parmesan (v)

# Cheese & Meat Boards

 Cheese Board choice of 4 imported cheeses with fruits, chutney, crackers (v)
 115

 Meat Board beef bresaola, goose prosciutto, veal ham, beef mortadella, beef salami, pickles, mustards
 120

 O.M.C. Board "Olives", assorted "Meats", choice of 2 "Cheeses", great with a glass of wine!
 145

 Individual portions of cheese (100g) -OR- cured meats (100g)
 50/65

#### Sousage by the Metre

your choice of 1/2 metre or 1 metre length..... 70/125 -OR- choose any two flavours to make a metre

Lamb Merguez - Spicy Chicken Chorizo - Veal Bratwurst

served with caramelised onions & condiments

#### • In the Pot •

#### Steamed Black Mediterranean Mussels

tomato, garlic, lemon, red chilli flakes

90

white wine, garlic, herbs, touch of cream (a)

102

# Between Bread & Buns

all served with our naked fries... or upgrade to our house signature truffled fries 10 Smoked Beef Brisket on Ciabatta grilled onions, provolone cheese, house bbq sauce 85 BBQ Pulled Chicken Sandwich on Toasted Bun topped with our house slaw 75 Buffalo-Style Chicken Sandwich corn-fed chicken, hot sauce, pickles, lettuce, tomato 65 Grilled Halloumi and Avocado Sandwich baba ganoush, tomato, rucola 70 80 The Morgan's Burger angus beef topped with melted cheese, caramelised onions Brisket on a Burger (a.k.a the BoB) angus beef patty topped with shaved brisket, bbq sauce 85 78 Chunky Portobello & Black Bean Burger cabbage slaw, our house signature sauce (v)

#### Buy a round of beers for the kitchen 100

## Bowls of Greens

Tiverton Steak Salad mixed greens, pickled onions, wedge of stilton, hp-balsamic vinaigrette65Hot Smoked Salmon asparagus, baby gem, egg, pickled onions, mustard, citrus drizzle70Salad of Kale & Spinach with dates, cashews, feta cheese, pomegranate dressing (v)50Fork & Knife Caesar roasted chicken, baby gem, crispy veal bacon55Seared Tuna & Greek Salad couscous, tomatoes, olives, cucumber, coriander, tzatziki52

# The Stoples

Fish-n-Chips crisp beer-battered cod with hand-cut chips, mushy peas (a)

Bangers & Mash traditional british isles dish of cumberland sausage, mashed potato (a)

Roasted Chicken chicken chorizo, fingerling potatoes, pan jus

## Grilled, Gridded, Smoked

House Signature Cut angus steak, sweet peppers, grilled onions, roasted bone marrow

140

Steak & Chips angus ribeye, peppercorn sauce, chips (a)

Braised Beef Short Rib horseradish mash, grilled broccoli, pan jus (a)

155

Atlantic Salmon celeriac purée, crushed olives, tomatoes, basil, extra virgin olive oil

130

Charcoal Grilled Prawns harissa-citrus rub, grilled asparagus, tossed greens, naked fries

135

Angus Beef Tenderloin roasted wild mushrooms, sautéed spinach, creamed mash

190

Tomato & Spinach Risotto hand-torn burrata, arugula pesto, toasted pine nuts (v)

90

# House Signature BBQ

all served with our house fries, coleslaw & beans

Smokehouse BBQ Chicken half or whole

65/120

Smoked Beef Ribs sweet and sticky glaze

120

Smoked Beef Brisket sliced thin,
piled high, bbq sauce

BBQ Sampler beef ribs, smoked brisket,
bbq chicken, serves 1-2 persons or 3-4 persons

# Bar Bites

Jar of Hummus roasted pepper hummus, vegetable crudités, pita crisp (v)	40
Halloumi Fries sumac-dusted, herb yoghurt, pomegranate molasses (v)	55
Semolina Crusted Calamari house dips	60
Scotch Egg our signature recipe of egg, veal, sage, dill sauce	55
Spinach & Halloumi Croquetas yoghurt tahini dip (v)	55
BBQ Riblets mini portion of bbq veal ribs	55
Chicken Wings zesty bbq or buffalo sauce	50
Corn Dog Bites honey mustard dip	35
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Fries	
Naked - served with bbq dipping sauce	25
Fries - italian beef bolognese, parmesan cream	32
<b>Truffled Fries</b> - white truffle oil, grated parmesan (v)	37
A A A	
Cheese Board choice of 4 imported cheeses with fruits, chutney, crackers (v)  Meat Board beef bresaola, goose prosciutto, veal ham, beef mortadella, beef salami, pickles  O.M.C. Board "Olives", assorted "Meats", choice of 2 "Cheeses", great with a glass of wine!  Individual portions of cheese (100g) -OR- cured meats (100g)	115 120 145 65/50
<b>───</b>	
Between Bread & Buns	
all served with our naked fries or upgrade to our house signature truffled fries	10
Smoked Beef Brisket on Ciabatta grilled onions, provolone, house bbg sauce	85
BBQ Pulled Chicken Sandwich on Toasted Bun topped with our house slaw	75
Buffalo-Style Chicken Sandwich corn-fed chicken, hot sauce, lettuce, tomato	65
Grilled Halloumi and Avocado Sandwich baba ganoush, tomato, rucola	70
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The Morgan's Burger angus beef patty, melted cheese, caramelised o ions	80
	80 '
Brisket on a Burger (a.k.a the BoB) angus beef patty, shaved brisket, bbq sauce	85
Chunky Portobello & Black Bean Burger cabbage slaw, signature sauce (v)	<sup>78</sup>
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# All Things Sweet

Butterscotch & Caramel Pudding chocolate drizzle, caramel popcorn	40
The Strawberry Yum our "posh nosh" house ice cream sundae	65
White Chocolate & Macadamia Cookie Skillet baked to order, salted caramel ice cream	45
Orange & Pistachio Cake topped with wild berries, mascarpone cream	50
Crispy Bread Pudding Bites tossed with cinnamon sugar served with custard	45
Warm Chocolate Torte with a 'gooey' centre and madagascan vanilla ice cream	50
Jack D'-elicious Split whiskey soaked bananas, spiked caramel, ice-cream, jack chaser (a)	45

# Dessert Wine

#### Palazzina Moscato Passito, Italy

ripe apricot, acacia honey, lingering citrus finish - 95 carafe 120ml

#### Coffee with a Kick $_{ ilde{ iny a}}$ ssic Coffee single 25 /double 28 italian amaretto, kahlúa, thick cream 35 espresso irish jameson whiskey, thick cream, cocoa 38 25 espresso macchiato baileys irish cream liqueur, thick cream, cocoa 37 28 cappuccino calypso tia maria, thick cream, grated chocolate 32 caffé latte 26 french cointreau, kahlúa, thick cream, orange peel 38 americano 22 kahlúa kahlúa, thick cream, chocolate espresso beans 38 **Ceylon Tea with Pomegranate & Mint** 25 25 **Gentle Chamomile** tangy, medium-bodied tea enjoyed as a caffeine-free drink Ceylon Tea with Apple Pie & Vanilla 25 **Black Tea** 25 apple, cinnamon, vanilla brilliant breakfast intense and majestic single estate assam strong and malty **Gentle Minty Green Tea** 24 the original earl grey full bodied yet aromatic sencha enlivened with spearmint & lemongrass **Natural Lemon Verbena** 24 herbal infusion of citrus herb & mild spice notes 26 **Springtime Oolong with Ginger** oolong with a mild, spicy secret - careful, they come with a kick banana bourbon cream pie 52 bourbon, banana, graham crackers tancy a lipple? 55 cookies & cream rum, mozart chocolate, crushed cookies strawberry cheesecake 52 double the decadence with a digestif (a) 43 vodka, strawberry, mascarpone, pineapple amaretto, kahlúa, frangelico, grappa amaro, nutella... liquid love 50 limoncello, grand marnier, baileys, calvados baileys, frangelico, nutella