

PLIMSOLL LINE

À LA CARTE MENU

Dinner, Bed & Breakfast guests are able to choose from a choice of starter & main OR main & dessert

STARTERS

Chef's soup of the day (GF Opt) 6.50
Served with warm mini onion loaf

Gin & juniper cured smoked salmon (GF) 8.25
Dill pearls, lemon balm, pickled cucumber

Homemade ham hock & pea terrine (GF Opt) 7.95
In-house piccalilli, micro greens, toasted sourdough

Hand battered squid rings 6.95
Lemon aioli

Grilled chicken caesar salad (GF Opt) 6.95
Sourdough croutons, parmesan shavings, in-house dressing

Woodland mushrooms (VE)(V)(GF) 7.50
Vegan garlic cream, toasted sourdough

MAINS

Pan seared fillet of beef (GF) 34.00
Dauphinoise potatoes, woodland mushrooms,
shallot confit, cauliflower purée, beef jus
Dinner, Bed & Breakfast supplement £6.50

8oz sirloin steak (GF) 25.00
Hand cut chips, peppercorn sauce, roast mushroom,
grilled tomato

Roast rump of lamb (GF) 24.50
Dauphinoise potatoes, glazed baby carrots, celeriac purée,
pistachio chermoula

Roast supreme of chicken (GF) 19.50
Cured ham, red pepper coulis, wilted greens, pommes purée

Pan fried salmon (GF) 19.50
Pea risotto, tenderstem broccoli, toasted pine nuts

Grilled butternut squash (VE)(V) 16.25
Giant cous cous, wilted greens, romanesco sauce

Gower Gold beer battered catch of the day 16.50
Pea purée, in-house tartare sauce, chunky chips

Morgans beef burger (GF Opt) 16.50
Beef patty, crispy bacon, cheddar cheese, chunky chips

Spinach, lentil & sun-dried tomato burger (GF Opt) 15.95
Topped with tomato chutney, chunky chips

Black truffle sourdough pizza 11.50
Truffle cured ham, olives, sun-dried tomato, rocket

Green mile sourdough pizza 10.50
Courgette, basil pesto, rocket

SIDES

Chunky chips, rosemary salt 3.50

Beef & woodland mushroom jus 3.50

Hand battered onion rings 3.50

Dressed rocket & parmesan salad 3.50

Warm selection of bread 4.50

Peppercorn sauce 2.95

DESSERTS

Welsh cheese slate (GF Opt) 11.00
Seasonal chutney, fresh fruit, crackers

Double chocolate profiteroles (V) 7.50
Salted caramel cream

Vanilla panna cotta (GF) 7.50
Mango & passionfruit compote, toasted coconut brittle

Vegan lemon posset (VE)(V) 7.50
Passionfruit, toasted granola, pistachio

Trio of sorbets (V)(VE)(GF) 5.50
Raspberry, lemon, orange

Italian affogato (V)(GF) 5.50
Vanilla ice-cream topped with espresso coffee

INDULGENT ESCAPE

Add an overnight stay in one of our boutique hotel rooms

from just £75!

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (GF Opt) Gluten Free Option Available

FOOD ALLERGIES AND INTOLERANCES. Please speak to our staff about the ingredients when making your order.

morgans
morganshotel.co.uk