

# PLIMSOLL LINE

## À LA CARTE MENU

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

### STARTERS

**Soup Of The Day** 6.75

Warm Rustic Bread

**Roast Duck & Vegetable Spring Roll** 7.95

Hoisin Sauce, Asian Mango, Bean Sprout Salad

**Cod Cheek & Porc Farina Scampi** 8.75

Wasabi Mayonnaise, Pickled Samphire

**Creamy Garlic Mushrooms** (V)(VE Opt)(GF Opt) 7.50

Toasted Sourdough

**Grilled Chicken Caesar Salad** (GF Opt) 6.95

Sourdough Croutons, Parmesan, Anchovies, In House Dressing

**Trio Smoked Fish** (GF Opt) 8.75

Salmon, Trout, Mackerel, Horseradish Mayonnaise, Sourdough, Dill Pearls

**Pear & Toasted Walnut Salad** (V)(VE Opt)(GF Opt) 7.25

Sourdough Croutons, Perl Las Dressing

### MAINS

**Pan Seared Fillet Of Beef** (GF) 33.95

Seasonal Greens, Red Wine Jus, Fondant Potato

*Supplement for Dinner, bed & breakfast / Gift vouchers £7.95*

**8oz Sirloin Steak** (GF) 25.95

Chunky Chips, Peppercorn Sauce, Roast Mushroom & Tomato

*Supplement for Dinner, bed & breakfast / Gift vouchers £3.95*

**Braised Short Rib Of Beef** (GF) 19.75

Mash, Seasonal Vegetables, Red Wine Jus

**Beef Burger** 16.95

Candied Streaky Bacon, BBQ Sauce, Cheddar Cheese, Skin On Fries, Coleslaw

**Roast Chicken Supreme** (GF) 17.95

Buttered Mash, Tenderstem Broccoli, Mushroom Madeira Sauce

**Oven Roasted Hake Fillet** (GF) 19.50

Sun Dried Tomato, Olive & Micro Basil Butter Sauce, Fondant Potato, Rainbow Charred

**Pan Fried Salmon Fillet** (GF) 19.50

Saffron & Tomato Risotto, Pickled Shaved Fennel

**Beer Battered Catch of the Day** 17.50

Pea Puree, In House Tatare Sauce, Chunky Chips

**Grilled Pork Chop** (GF) 17.50

Rainbow Charred, Buttered Mash, Lemon Caper Butter Sauce

**Beetroot Wellington** (V)(VE) 16.50

Seasonal Greens, Hasselback Potatoes, Vegan Red Wine Jus

**Spinach, Lentil & Sun Dried Tomato Burger** (V)(VE)(GF Opt) 15.95

Tomato Chutney, Chunky Chips

**Goats Cheese, Caramelised Onion & Parma Ham Sourdough Pizza** 12.50

**Margherita Sourdough Pizza** 9.95

### SIDES

**Chunky Chips**, Sea Salt 3.50

**Aspen Fries**, Parmesan & Truffle Oil 4.50

**Onion Rings** 3.50

**Seasonal Vegetables** 3.50

**House Salad** 3.50

**Bread Board, Olives, Aged Balsamic, Olive Oil** 6.95

**Peppercorn Sauce** 2.95

### DESSERTS

**'Danish' Bread & Butter Pudding** (V) 7.50

White Chocolate Crème Anglaise

**Traditional Sticky Toffee Pudding** (V) 7.50

Salted Caramel Sauce, Clotted Cream Ice-cream

**White Chocolate & Merlyn Crème Brulee** (V)(GF Opt) 7.50

Shortbread

**Lemon Tart** (V)(VE)(GF) 6.50

Raspberry Sorbet, Raspberry Coulis, Fresh Berries

**Welsh Cheese Slate** (V)(GF) 10.95

Chutney, Fresh Fruit, Crackers

**Trio Of Sorbets** (V)(VE)(GF) 5.50

**Italian Affogato** (V)(GF) 5.50

Ice-cream topped with Espresso Coffee

*Add a shot of*

Barti Rum 7 | Penderyn Whisky 7

Merlyn Welsh Cream Liqueur 6 (*Double shot only*)

### 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

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