

While you wait...

- Irish rock oysters served with Tabasco & fresh lemon (df)(gf) £3.60 each
- Sicilian Nocellara del Belice Olives (df)(vg)(gf) £4.50
- Morley's homemade bread with homemade infused oil & balsamic vinegar (df)(vg) £4.75
- Sautéed Padron peppers sprinkled with smoked sea salt (vg)(df)(gf) £8

Starters...

- Crispy Brie croquettes served with a raspberry & habanero chilli jam (v) £8.95
- Crispy coated squid served with a herb aioli dip (df) £9.95
- French onion soup served with Gruyère cheese toast (v) £9.50
- Moules a la crème – fresh mussels in spiced cream sauce, served with homemade sourdough bread (gfo)(dfo) £10.50
- Tiger prawns & chorizo sautéed with garlic butter, served with homemade sourdough bread (gfo) £10.50
- Spiced Masala curried smashed peas served on crispy crostini with cream cheese finished with a tamarind glaze (vg)(df)(gfo) £8.75
- Citrus cured salmon with sliced red onion, capers & rocket, drizzled with horseradish crème fraîche, served with our homemade sourdough bread (gfo) £11.75
- Whole fresh scallops baked with garlic, chilli & anchovy butter, finished with dressed leaves (gf) £14

To share...

- Whole baked Camembert drizzled with spiced honey, served with homemade sourdough bread (v)(gfo) £15
- Morley's seafood platter - Irish rock oysters, scallops baked with garlic, chilli & anchovy butter, crispy coated squid, moules a la crème & citrus cured salmon, served with homemade bread & herb aioli £42

Mains...

- Slow roasted pork belly served with creamy mashed potato, tenderstem broccoli & caramelised pear, finished with a wholegrain mustard & red wine sauce (gf) £21.50
- Pan roasted sea bass fillet served with spiced new potatoes with baby spinach & a red pepper salsa (gf) (dfo) £21
- Pan roasted corn fed chicken breast served with blackened hispi cabbage topped with a bacon & anchovy crumb, finished with a Parmesan cream sauce £23
- Moules frites – whole fresh mussels cooked in lightly spiced cream sauce, served with crispy fries (dfo)(gfo) £19.50
- Spiced aubergine bake – aubergine layered with Indian spiced tomato & coconut sauce, served with chapati & kachumber salad (vg)(df)(gfo) £18
- Mushroom Kiev – breaded mushrooms stuffed with garlic béchamel sauce, potatoes sautéed with seasonal greens & a tomato sauce (v) £18.50
- Baked natural smoked haddock in a cream, leek & potato broth, topped with a poached egg (gf) £23
- Steak frites – 10oz British sirloin steak, cooked to your liking and served with crispy fries, salad & peppercorn sauce (gfo)(dfo) £28

Sides...

Crispy fries/creamy mashed potato/buttered baby potatoes/seasonal greens/house salad £4.75

Please tell our staff if you have any allergies & we will gladly run through the menu with you. This menu may contain the following ingredients: celery, cereals including gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame, soya and sulphites
(v) = vegetarian, (vg) = vegan, (gf) = gluten free, (df) = dairy free (vgo) = vegan option (dfo) = dairy free option (gfo) = gluten free option
Optional service charge of 10% will be added to tables of 8 or more