

While you wait...

- ✦ Irish rock oysters served with Tabasco & fresh lemon (df)(ngc) £3.75 each
- ✦ Sicilian Nocellara del Belice Olives (df)(vg)(ngc) £4.60
- ✦ Morley's signature sourdough bread with balsamic vinegar & infused oil (df)(vg) £4.85
- ✦ Sautéed Padron peppers sprinkled with smoked sea salt (vg)(df)(ngc) £8

Starters...

- ✦ Whole scallops baked with garlic, chilli & anchovy butter (ngc) £14.50
- ✦ Crispy coated squid served with herb aioli dip (df) £9.95
- ✦ Classic Waldorf salad with red chicory, grapes, celery, apple, roasted walnuts & blue cheese in a creamy blue cheese dressing (v) £10.50
- ✦ Moules a la crème – mussels in a lightly spiced cream sauce, served with Morley's sourdough bread (ngco)(dfo) £10.75
- ✦ Roasted celeriac & cream 'sheese' bruschetta topped with sautéed forest mushrooms (vg)(df)(ngco) £9.25
- ✦ Snails baked with garlic & parsley butter (ngc) £12
- ✦ House cured salmon in soy & treacle, served on a bed of Asian style salad drizzled with a ginger and lime dressing (df) £12
- ✦ Chicken, duck & pork terrine served with onion chutney & crispy croûtes £10.75

To share...

- ✦ Whole baked Camembert drizzled with spiced honey, served with our sourdough bread (v)(ngco) £15
- ✦ Morley's seafood platter - Irish rock oysters, scallops baked with garlic, chilli & anchovy butter, crispy coated squid, moules a la crème, soy & treacle cured salmon, served with our sourdough bread & herb aioli £43

Mains...

- ✦ Slow roasted pork belly served with creamy mashed potato, fennel & apple slaw, creamy Pecorino cheese sauce (ngc) £22
- ✦ Herb crusted haddock loin, crushed new potatoes, beurre blanc sauce, caper & gherkin salsa (ngco) £22.50
- ✦ Slow braised duck leg, creamed Savoy cabbage with bacon, crispy potato croquette, rosemary red wine sauce £24
- ✦ Moules frites – mussels in a lightly spiced cream sauce, served with crispy fries (dfo)(ngco) £21
- ✦ Creamy chickpea & roasted butternut squash stew in a spiced coconut broth, roasted courgette salad & lime coriander bulgur wheat (vg)(df) £18.50
- ✦ N'duja spiced seafood chowder. Mussels & tiger prawns in a creamy N'duja spiced sauce with potatoes & sweetcorn. Served with garlic rubbed sourdough (ngco) £21.50
- ✦ Wild mushrooms cooked in a rich tomato & red pepper goulash sauce, finished with sour cream & served with our sourdough bread (v)(vgo)(ngco) £18.50
- ✦ Steak frites – 10oz British sirloin steak, cooked to your liking & served with crispy fries, salad & peppercorn sauce (ngco)(dfo) £28.50

Sides...

Crispy fries/Buttered seasonal greens/House salad/Creamy mashed potato – £4.85

We are proud to use local suppliers for our fresh produce – our fish is supplied by Brighton & Newhaven Fish, our meat is from Handcross Butchers & our cheese is from The Cheeseman

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, (ngc) = non gluten containing ingredients, (df) = dairy free (vgo) = vegan option, (dfo) = dairy free option (ngco) = can be made with non gluten containing ingredients. We cannot guarantee that any dish will be 100% free of allergens
Optional service charge of 10% will be added to tables of 8 or more