

MORGAN ARMS

Wednesday 21st August

Just ask if you'd like to know what beers we've got today on keg, cask & bottle

Butler's Lemongrass & Cardamom Gin (Hackney Wick), Cucumber & Tonic 5.15

Aperol Spritz 6.50

Raspberry Bellini 7.50

Courgette Soup with Parmesan 5.50

Goats' Cheese on Toast, Beetroot & Rocket Salad, Pumpkin Seeds & Gooseberry Sauce 7.00

Foie Gras & Bacon Terrine, Apple & Apricot Chutney, Cornichons & Toast 7.50

Char-grilled Squid, Chickpea Puree, Baby Gem Salad & Lemon, Red Pepper and Chilli Salsa 7.50

Great with: Torrontes Chenin, Villa Vieja 2011 - 4.60

Tuna Nicoise (Confit Tuna, Tomatoes, Black Olives, New Potato & Soft Boiled Egg) 7.50

Honey Roast Ham Hock & Artichoke Salad, Pea Shoots & Honey Mustard Dressing 7.50 / 12.00

Aubergine, Courgette, Sweet Potato & Ricotta Lasagne with Tomato Sauce 12.00

Grilled Onglet Steak, Soy, Roast Tomato & Garlic Butter, Salad & Fries 14.00

Chicken Caesar Salad; Crispy Pancetta, Boiled Egg, Romaine Lettuce, Croutons, Anchovies 14.50

Pan Fried Sea Trout, Creamy Potato Salad, Roasted Shallots, Rocket & Lemon Dressing 15.50

Goes well with: La Amistad, Bernade Navarro, Alicante 2012 - 5.50

Sea Bass Fillet with Polenta & Sundried Tomato Cake, Broccoli & Tapenade 16.00

Pork Schnitzel, Slow Roasted Tomato, Balsamic Red Onion, Red Pepper & Hand Cut Triple Cooked Chips 15.50

Char-Grilled 28 Day Aged Rib Eye on the Bone with Soy, Roast Tomato & Garlic Butter (Choice of Side)
19.50

Fries	Runner Beans	Side Salad	New Potatoes	3.50 (Each)
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Our dishes may contain nuts or traces of nuts

An optional service charge of 12.5% will be added to tables of five or more

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