

# MORGANS

## Starters

*Soup of the season  
Fine croutons, herb oil*

*Severn & wye smoked salmon tartar  
Hollandaise sauce, toasted chard*

*Chestnut mushrooms, smoked garlic & crème fraîche  
Toasted brioche*

*Chicken & apricot terrine  
Sun dried tomato chutney, ciabatta croute*

## Mains

*Chicken supreme, creamed potato  
Cavalo Nero, chicken skin granola*

*Cider braised pork belly, gratin potato,  
carrot puree, fennel seed jus*

*Lamb shoulder shepherds pie,  
Buttered greens, welsh cheddar*

*Chalk stream trout, crayfish risotto  
Basil oil*

*Pea & Shallot Tortelloni  
Red Pepper puree, pecorino romano, watercress*

## Desserts

*St Pierre Eton Mess,  
Toasted meringue, seasonal berries, lemon curd & shortbread crumb*

*White chocolate crème brulee  
Shortbread fingers*

*Double Chocolate Brownie  
Vanilla cream, Honeycomb, chocolate sauce*

*Selection of Jude's Dairy Ice cream*

*If you are concerned about food allergies, e.g. nuts, you are invited to ask one of our Restaurant team when selecting menu items.  
All weights are approximated prior to cooking.*