

THE
MORLEY

Bar & Eatery

NIBBLES

Honey Roasted Chorizo gf	£5
Buttermilk Chicken Wings and Sweet Chilli Mayo	£5
Mint and Rocket Hummus, gf*, v with Radish and Pitta Bread	£4
Barbecued Duck Nachos with Sweetcorn and Tomato Salsa, Plum Sauce and Cheddar	£7
Halloumi Fries & Chilli Jam v	£5
Pistachio, Feta gf*, v and Pomegranate Crostini	£4
Homemade Bread v, gf* with Whipped Butter and Harlequin Olives	£5
Asian Prawn and Salmon Cakes with Sweet Chilli Sauce	£5

SIDES

Triple Cooked Chips gf, v	£4
Ale Battered Onion Rings v	£3
Triple Cooked Chips with Cheese gf, v	£5
Rocket, Parmesan gf, v and Balsamic Salad	£4
Garlic and Herb Flatbread v	£4
Grilled Purple Sprouting Broccoli v, gf with Hollandaise and Cashews	£4

KIDS MENU AVAILABLE
PLEASE ASK YOUR SERVER

WHY NOT JOIN US
FOR BREAKFAST EVERY
WEEKEND FROM 9AM TO 11AM

v - vegetarian friendly
gf - dish is gluten free
gf* - dish available gluten free with alternatives
ve* - can be made vegan friendly

Allergen information available on request,
please inform your server of any
dietary requirements.

MAINS

Ale Battered Haddock	£13
with Triple Cooked Chips, Mushy Peas, Tartare Sauce, Pickled Onion and Lemon	
Fenugreek Spiced Pork Belly gf	£16
with Black Garlic Puree, Roasted Chickpeas, Charred Aubergine and Peppers, Tzatziki and Blowtorched Gem Lettuce	
Spinach and Garlic Chicken Kiev	£15
with Fondant Potato, Purple Sprouting Broccoli, Chorizo Jam and Hollandaise Sauce	
8oz Ribeye or 10oz Sirloin gf	£22
Served with Triple Cooked Chips, Rocket and Parmesan Salad, Garlic and Herb Flat Mushroom and Peppercorn Sauce	
Open Lasagne v, gf*	£12
with Heirloom Tomatoes, Feta, Basil, Courgette, Aubergine and Red Pepper Relish	
Bloody Mary Steamed Mussels gf	£15
Steamed Westcountry Mussels in a Bloody Mary Infused Tomato Sauce Served with Homemade Bread and Triple Cooked Chips	
Grazing Platter gf*	£18
Charcuterie Meats with Westcountry Cheeses, Honey Roasted Chorizo, Rocket and Mint Hummus, Harlequin Olives, Homemade Bread, Pesto and Heirloom Tomatoes	
Veggie Platter gf*, v	£14
Westcountry Cheeses with Harlequin Olives, Heirloom Tomatoes, Mint and Rocket Hummus, Pesto, Grilled Purple Sprouting Broccoli, Homemade Bread and Vegetarian Chicken Strips	

SALADS

Thai Salad Peppers gf*,v	£10
with Noodles, Beansprouts, Sesame Seeds, Carrot, Cashews, Coriander and Asian Dressing	
Add Tuna Loin	£5
Add Chicken	£4
Grilled Purple Sprouting Broccoli v, gf	£11
with Herbed Potatoes, Soft Boiled Egg, Heirloom Tomatoes, Baby Gem, Pesto and Cashews	
Seared Tuna Loin gf	£15
with Fresh Mango, Chilli, Shaved Coconut, Coriander Cress, Lime, Mixed Leaves and Apple	

BURGERS

The Moroccan gf*	£13
Lamb Burger with Moroccan Tomato Chutney, Mint Yoghurt and Feta Served with Triple Cooked Chips and Slaw	
The Brazilian gf*	£13
Grilled Chicken Breast with Peri Peri Sauce, Avocado and Halloumi Served with Triple Cooked Chips and Slaw	
The New Yorker gf*	£14
2 4oz Beef Patties with Smoked Streaky Bacon, Gherkins, Homemade Burger Sauce and Smoked Cheddar Served with Triple Cooked Chips and Slaw	
The Root Of All Veg gf*, v	£12
Barbecued Celeriac with Mustard Mayo, Pickled Red Onions, Rocket ad Halloumi Served with Triple Cooked Chips and Slaw	
Asian Style	£14
Thai Prawn and Salmon Burger with Sweet Chilli Mayo, Avocado, Kimchi Served with Triple Cooked Chips and Slaw	

DESSERTS

Summer Pimm's Cheesecake v, gf*	£8
with Summer Fruits, Raspberry Sorbet and Cucumber Jelly	
Chocolate and Biscoff v, gf*	£7
Ice Cream Sundae	
with Biscoff Cookie, Chocolate Sponge, Biscoff Sauce, Chocolate Ice Cream and Fresh Cream	
Frozen Mango Parfait v, gf	£7
with Caramelised Pineapple, Passionfruit, and Coriander Meringue	
Sticky Toffee Pudding v	£6
with Butterscotch Sauce and Clotted Cream	
Godminster Cheddar v, gf*	£8
Vulcombe Goats Cheese, Somerset Brie Served with Cheese Crackers and Chutney	

WHITE WINE

	125ml	175ml	250ml	Bottle
Villa D’Elsa Pinot Grigio Italy	£4.3	£5.6	£6.8	£19
Rich fruit flavours and a touch more body than those from further north in Italy. This wine has delicate aromas of ripe citrus and tropical fruit, with a vibrant, fresh taste.				

Ropiteau Vin de France Sauvignon Blanc France	£4.7	£5.8	£7	£20
Fresh and light-bodied, with mouth-watering flavours of mango, pineapple and citrus fruits.				

R&R Chardonnay Australia	£4	£5	£6.5	£18
A medium-bodied Chardonnay with fresh, tropical and stone fruit flavours enhanced by subtle, creamy oak and a lingering finish.				

La Cour Des Dames Viognier France				£22
Our Viognier has a lovely pale gold colour and a relatively syrupy consistency. It is a rich and very aromatic wine with lots of characteristic fruity scents of apricots and fresh peaches.				

Whitehaven Sauvignon Blanc New Zealand	£6.3	£7.1	£8.3	£28
Elegant and intense nose, a dance of gooseberry and melon and complex smoky herbals. Textured and very long palate with exuberant, yet integrated fruit. Citrus notes of lemon, lime and grapefruit. Layered and powerful.				

Chablis 1er Cru Josselin France				£35
Ripe, juicy and elegant Chablis from sunny slopes which allow the grapes to fully ripen showing classic stone fruits with hints of lemon peel and minerality.				

PROSECCO

				Bottle
R&R Prosecco Italy				£19
Refreshing and crisp, this wine is fantastic on its own or enjoyed with some olives and cured meats.				

Freixenet Prosecco Italy				£25
Freixenet Prosecco is golden straw with lively effervescence and fresh aromas of citrus, apple and flowers. Clean and fresh on the palate with tones of ripe lemon, green apple and grapefruit. The finish is light and fresh.				

RED WINE

	125ml	175ml	250ml	Bottle
Boschendal Pavillion Shiraz Viognier South Africa	£4.4	£5.3	£6.7	£19
Red and blackberry aromas and a smooth, textured palate dripping with juicy dark fruits, hints of lively spices and pepper, good lentil finish.				

La Joya Gran Reserva Merlot Chile	£4.7	£5.8	£7	£20
Medium-bodied and smooth, with cherry, raspberries and strawberry aromas and hints of vanilla and clove.				

Pier 42 Malbec Argentina	£4	£5	£6.5	£18
Smooth, black fruits, hints of mocha, velvety tannins and rich concentration of flavours.				

Carnivor Cabernet Sauvignon USA	£5	£6.1	£7.3	£22
Rich aromas of oak ageing, such as vanilla ground coffee and spices, merge with intense notes of violet, and fruity flavours of raspberries and ripe strawberries.				

Covila Reserva Rioja Spanish				£24
Big and bold in style, this wine offers intense, dark fruits aromas and deep, inky colour. A plush, velvety mouthfeel frames rich flavours of dark berries, all backed by a distinctive smoothness and a lingering, silky finish.				

Rongopai Pinot Noir New Zealand				£28
The bouquet shows earthy dark fruits and spicy strawberries with a touch of cedar. Flavours of raspberry and cherry lead the palate into some dark tarry notes with a hint of vanilla. Elegant and focused fruit.				

ROSÉ WINE

	125ml	175ml	250ml	Bottle
R&R White Zinfandel USA	£4	£5	£6.5	£18
This wine is light-bodied with hints of strawberry, cherry and watermelon flavours and a smooth crisp finish.				

La Cour Des Dames Grenache France	£4.4	£5.3	£6.7	£19
Very fruity, aromatic wine, with scents of fruit drops, raspberries, strawberries and grenadine, together with floral aromas of roses and lavender.				

Fleur De Mer France				£27
Possess a lightly aromatic, juicy nose of strawberries with hints of crushed leaves. The palate is dry, light and fruity with a mouthwatering layer of red fruits covering its vivacious, mineral acidity that lends elegance and poise to the long, crisp finish.				

CHAMPAGNE

				Bottle
Ayala Brut Majeur France				£45
Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Well balanced with a delicate complexity, Chardonnay adds a lively, fresh fruitiness on the palate, whilst Pinot Noir gives the wine richness and length.				

Moet France				£60
Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Well balanced with a delicate complexity, Chardonnay adds a lively, fresh fruitiness on the palate, whilst Pinot Noir gives the wine richness and length.				

Moet Rose France				£70
The most extroverted and seductive expression of the Moet & Chandon style. Expressive aromas of wild strawberries and redcurrant, with hints of white pepper.				

Dom Perignon France				£195
One of the world's most luxurious Champagnes with a deep, rich character of honey and toast.				

Armand De Brignac Ace of Spades Brut Gold				£500
Extraordinary and elegant, this champagne will help you live the “la vie en” or Golden Life. Marvelously complex and full-bodied, its bouquet is both fresh and lively, with light floral notes. On the palate, the Brut Gold has a sumptuous, racy fruity character perfectly integrated with the wine’s subtle brioche accents. The Champagne’s texture is deliciously creamy, with great depth paired with a long, silky finish.				



HOT DRINKS	
Espresso	£2.5
Double Espresso	£3
Americano	£3.5
Flat White	£3.5
Latte	£3.5
Cappuccino	£3.5
Tea	£3
Herbal Tea	£3.5
Hot Chocolate	£4
Syrups	80p