



The Moorhen Bistro

Saturday Evening Menu

Served from 6pm

STARTERS

Bread & Olives £5

Toasted Homemade Bread, Marinated Pitted Olives, Balsamic Oil

Homemade Soup of the Day £6.5

Served with a Baked Bread Roll

Steamed Mussels £8.5

Cooked in a white wine, garlic & cream sauce, toasted bread

Prawn & Smoked Salmon Cocktail £8.5

Topped with Marie Rose Sauce, Served with buttered brown bread

Albondigas £7

Homemade Meatballs, cooked in a Marinara Sauce, with toasted bread

MAIN COURSE

Seared Gressingham Duck Breast £19

Dauphinoise Potatoes, Autumnal Greens, Red Wine & Balsamic Jus, Vegetable Crisps

Pan Roast Whole Dover Sole £18

Cooked in Caper & Lemon Butter, Buttered Mint New Potatoes, Charred Lemon

Beer Battered Haddock £14

Hand Cut Chips, Garden Peas, Tartare Sauce, Lemon

Seared Pork Ballotine £18

Pork Fillet, Stuffed with black pudding, wrapped in Bacon, Creamed Potatoes, Steamed greens, cider & herb cream sauce

Homegrown Vegetable Paella £15

Cooked in a red wine tomato sauce. Add Chicken & Chorizo +£2 extra

FROM THE GRILL

8oz Aged Ryedale Sirloin Steak

£29.5

Marinated Chicken Breast

£16.5

Marinated Cauliflower Steak (Ve)

£15

All served with Beer Battered Onion Rings, Handcut Chips, Roasted Tomato & Grilled Mushrooms

SIDES

Handcut Chips £4

Seasonal Vegetables £4

Beer Battered Onion Rings £4

Peppercorn, Diane or Yorkshire Blue £3.5

Cheese Sauce

Bistro Side Salad £3

DESSERTS

Double Chocolate Brownie £7

Fruit Crumble £7

Please ask for todays flavour

Sticky Toffee Pudding £7

All the above are served with Ice Cream, Cream or Custard

Yorkshire Cheese & Crackers £11

Please see our specials board

Please inform your server of any allergy or dietary requirements upon arrival. All our food is cooked to order, therefore there may be a slight wait during busy periods

Call to book - 01947 488005