

MHB

MORN HILL BRASSERIE





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While You Wait

Marinated olives V	£4.25
Bread platter rustic cut home baked bread, beetroot chutney V basil pesto & olive oil (v)	£4.20

To Begin

White bean & garlic veloute V parsley puree, truffle oil	£5.50
Homemade duck spring roll (Great with Jubilum Pinot Grigio) oriental leaves, hoi sin & soya chilli dressing	£6.50
Corn fed chicken & wild mushroom terrine roasted shallot & garlic compote	£5.95
Home cured salmon gravadlax (Great with Picpoul de Pinet) cucumber salad, lemon & caper dressing, lemon & buttered brown oat bread	£6.50
Pumpkin, feta & black olive tart V pumpkin puree	£5.50
Potted shrimp carrot & chervil salad, dill & lime crème Fraîche, sour dough bread	£6.00

Pasta & Risotto

	Starter	Main
Home smoked chicken penne pasta carbonara petit salad & parmesan shavings	£6.20	£12.25
Butternut squash risotto V roasted pine nuts, sage finished with a roquette & parmesan salad	£6.20	£12.25

Something Lighter

	Starter	Main
Classic char grilled chicken Caesar garlic crouton & crispy pancetta	£6.00	£12.25
Roquefort, roasted walnut, beetroot V tomato croutons, red onion & Dijon dressing	£6.00	£12.25

To Continue

Pan fried fillet of sea bass (Great with Argento Chardonnay/Viognier) leek parmesan risotto, tomato fondue & baby leeks	£15.95
Trio of lamb (Great with Corbieres Rouge Vieilles Vignes) braised neck fillet, roasted noisette & cutlet, dauphinoise potato, savoy cabbage ball, red currant jus	£16.95
Roast breast of pheasant (Great with Les Sablons Cote du Ventoux) braised leg, spiced red cabbage, garlic & thyme fondant	£14.50
Roasted Mediterranean vegetable calzone V (Great with Montepulciano) mixed leaf salad, pesto roasted new potatoes & tomato sauce	£12.95
Confit pork belly cannellini bean & chorizo casserole, sautéed beans & baby carrots, rioja jus	£15.95
Open ravioli of wild mushroom V homemade pasta, baby spinach & asparagus sun blushed tomato cream sauce topped with parmesan & roquette	£12.95

Favorites

The Morn Hill burger - 8 oz burger homemade tomato relish, gherkin, pancetta bacon, gruyere cheese We make all our own burgers by hand using Hampshire rib eye steak mince.	£14.00
Homemade beer battered haddock hand cut fries, pea puree, tartare sauce & lemon The beer for the batter is a local beer from Hampshire	£13.50
Trio of handmade sausages & mash pork, venison, wild boar sausage's, sage mash potato, red onion jus	£12.50
Pie of the day served with boiled new potatoes & mixed vegetables please ask your server what the pie the today is	£12.95

From the Char Grill

8oz Hampshire sirloin	£18.25
6oz Hampshire rib eye steak	£16.50
Breast of chicken	£11.95
Mixed grill - pork sausage, rib eye steak, chicken breast grilled tomato & mushrooms	£13.95
All served with a mixed leaf & cherry tomato salad, homemade fries.	
Choose from the following sauces: green peppercorn, red wine jus, stilton, béarnaise, tomato & basil sauce	£2.25

Extras V

Roquette & parmesan salad	£3.50
Tomato & balsamic salad	£3.50
Mixed leaf salad	£3.25
Buttered new potatoes	£3.20
Homemade fries	£3.50
Steamed broccoli	£3.50
Green beans with red onion	£3.95
Garlic bread	£3.50
Garlic bread with cheese	£3.95

Something Sweet

Sticky toffee pudding V vanilla ice cream, toffee & calvados sauce	£6.50
Mandarin Vacherin spiced mandarin curd, popping candy	£5.95
Cappuccino Crème Brûlée V white chocolate foam, coffee sorbet, tia maria syrup	£5.50
Chefs chocolate plate (Great with d'Arenberg Vintage Fortified Shiraz) dark chocolate fondant, milk chocolate soup with a honey jelly, white chocolate & vanilla sorbet	£6.50
Treacle tart V almond ice cream & cream Anglaise	£5.95
Apple & pear crumble V pear sorbet, pear crisp	£5.95

Something Cool

Homemade ice creams V	Homemade sorbets V	your choice of 3 balls £5.50
Black cherry	Coffee	additional flavour's
Almond	Mango	£1.75 per ball
Vanilla	White chocolate & Vanilla	
Strawberry	Lemon	
Chocolate	Raspberry	

Something Savoury V

The Hampshire cheese selection is:

Isle of Wight blue, original soft blue from the Isle of Wight
hand made from pasteurised Guernsey cow's milk

Old Lyburn Winchester, from Mike & Judy Smayles at
Lyburn farm in The new forest – a hard cheddar style
pasteurised cheese from cow's milk

Tunworth, from Stacey & Julie at Hyde farm at Herriard, Basingstoke -
a soft unpasteurised cheese from cow's milk.

One cheese	£5.00
Two cheeses	£6.50
Three cheeses	£8.00

All are served with your choice of crackers or fresh bread celery, grapes & homemade chutney

Please note that some of our dishes may contain nut traces.
V indicates suitable for vegetarians.
If you have any dietary requirements please ask a staff member
We cannot guarantee that our fish dishes will not contain small bones.
Our suppliers assure us that none of the ingredients used contain GM products.
Prices are inclusive of VAT at the prevailing rate
A children's menu is always available – please ask for a copy