



MORGANS
THE EXCHANGE HOTEL

CAFE · BAR · FOOD · ROOMS

STARTERS

Homemade sweet red pepper soup

heart shaped crouton topped with lemon and ginger sour cream,
fresh bread and butter

King prawns

sautéed in Thai green spices, served on ciabatta croutons,
dressed rocket salad and fresh lime wedge

Oven baked button mushrooms

in a bacon, garlic stilton creamy sauce, topped with parmesan and panko crust,
served with dipping bread

Honey, soy and lemon marinated chicken skewers

served with a carrot ribbon rocket and watercress salad, mint yoghurt dressing



MAINS

Sirloin steak (cooked to your liking)

topped with chicken liver pate,
served with port wine jus and sautéed thyme mushrooms

Scottish Salmon poached in champagne

with chargrilled asparagus,
topped with chervil and champagne hollandaise

Chicken breast stuffed with gorgonzola cheese wrapped in parma ham

served on a leek and celeriac fricassée

Wild mushroom frittata

topped with lemon and pepper chargrilled asparagus, finished with a poached duck egg,

All served with seasonal vegetables and dauphinoise potatoes

SELECTION OF DESSERTS TO SHARE

Chocolate and coffee dipping pot, Orange and marmalade croissant bread and butter pudding,
Liquorice and lime parfait, Dipping biscuits and chocolate covered strawberries

£21.95 PER PERSON

All of our dishes are made using locally sourced produce where possible. Some of our dishes may contain nuts.
Fish dishes may contain bones or shells. Olives may contain the stones.