

Chefs Desserts

Homemade warm double chocolate brownie
with salted caramel ice cream and sticky toffee sauce 7.95

Our own homemade white chocolate and raspberry cheesecake
topped with white chocolate sauce and fresh raspberries 7.95

Hot traditional sticky toffee pudding
with vanilla bean ice cream and a rich toffee sauce 7.50

Mixed Ice Cream – please ask waiter/waitress for today's flavours
traditional ice cream served with a homemade shortbread
2 scoops 4.50 – 3 scoops 5.50

Mixed Sorbet – Lemon, Passion Fruit and Raspberry
a delicious selection of palette cleansing sorbets
2 scoops 4.50 – 3 scoops 5.50

Selection of Isle of Wight Cheeses
including I.O.W. Blue, I.O.W. Gallybagger cheddar and I.O.W. Soft, served with a mixture of biscuits,
homemade red onion and plum chutney and grapes. 8.95

Why not add a lovely glass of Taylors port with your cheese?

Morgans Special Liqueur Coffees with Fresh Cream

our special liqueur coffees are hand made the traditional way, using Isle of Wight fresh cream lightly sitting on top
Jamesons Irish Coffee ~ Bailey's Latte ~ Tia Maria ~ Courvoisier French Coffee
All only 5.95

Coffees

We use the finest Italian coffee
~ LAVAZZA Est.1895

Americano 2.25
Espresso 2.00
Double Espresso 2.50
Cappuccino 2.75
Caffé Latte 2.75
Mochaccino 2.75
Mocha 2.75

Hot Chocolate 2.75
with marshmallows 3.00

Selection of Teas
Pot of Tea 2.25
Earl Grey, Fruit tea, etc. 2.50

After Dinner Drinks 25ml

Courvoisier Cognac 4.00
Baileys (50mls) 4.00
Amaretto 4.00
8 year old Rum 5.00
Drambuie 4.00
Kahlua 3.50
Grand Marnier 4.00
Tia Maria 4.00
Cointreau 4.00
10 year aged Whisky 5.00
20 year Armagnac 8.00
Limoncello 3.50

July 2019

Morgans

— RESTAURANT —

Contemporary Restaurant

Renowned for serving the best fresh
seafood, shellfish and local IOW produce

Tim, Vikki and the team at Morgans Restaurant
warmly welcome you and will do everything
to ensure you have a fabulous time with us.

36-38 High Street, Shanklin, Isle of Wight. PO37 6JY

TEL: (01983) 864900

www.morgansofshanklin.com

Why not share an appetiser while you choose your dishes?

Appetisers

- ✓ **Marinated Olives**
black and green queen olives marinated in garlic olive oil and bell peppers to "The chefs own recipe" 4.50
- ✓ **Sun dried tomato bruschetta**
traditional sun dried tomatoes, rocket pesto, crushed garlic and parmesan on toasted Italian bread 4.95
- ✓ **Cheesy Garlic Bread**
warm fluffy Italian bread oozing with garlic butter and topped with mozzarella cheese 5.95
- ✓ **Oven Baked Bread**
with balsamic vinegar and olive oil dip 4.50



Starters

- Morgans Antipasto**
a selection of continental meats, olives, sun dried tomatoes, balsamic onion and roquito peppers served with toasted pitta bread 10.95
- Homemade chicken liver pâté**
with sticky onion chutney and toasted ciabatta bread 7.95
- Fresh crab and lobster bisque**
finished with fresh cream, cognac and chunks of fresh crab and lobster 8.95
- Isle of Wight smoked salmon**
with crispy capers and shallots finished with Isle of Wight sea salt and horseradish crème fraîche 9.95
- Homemade marinated lamb kofte**
served on warm flatbread with salad and our own cucumber and mint dressing 8.50
- ✓ **Buffalo mozzarella,**
Isle of Wight tomatoes and rocket pesto salad topped with pine nuts 7.95

Main Courses

Meat

- Oven roasted peppered chicken breast**
with a creamy brandy and peppercorn sauce, gourmet mixed salad and homemade chips 15.95
- Slow cooked Godshill lamb shoulder**
with garlic mashed potato, savoy cabbage and roasted parsnip finished with a rich red wine and redcurrant sauce 19.95
- Isle of Wight Pork Belly**
poached in cider and pressed, then roasted until crispy on a bed of creamy mashed potato and mange tout finished with caramelised apples and a cider sauce 16.95
- Finest fillet steak / Prime ribeye steak**
with garlic mushrooms and Isle of Wight tomato and a bucket of homemade chips finished with pan jus
Fillet Steak 26.50 Ribeye 22.95

- Isle of Wight Prime Juicy Beef Burger**
chargrilled medium and topped with crispy bacon monteray jack cheese and vine tomatoes, caramelised onions and gourmet leaves served with our own relish and shoe string chips 15.95



Vegetarian and Vegan Menu

- Roasted butternut squash and asparagus risotto**
with parmesan and white truffle oil 14.95
- Vegan Penang curry**
cauliflower, beans, mange tout and peppers in a traditional Thai curry sauce finished with steamed rice 15.95
- Mediterranean vegetable stir-fry**
finished with samphire grass and roquito peppers 14.95



Main Courses

Fish

- Pan fried local seabass**
on a bed of Mediterranean vegetable and prawn stir-fry finished with samphire grass 18.95
- Herb encrusted fresh cod fillet**
with buttered new potatoes on a bed of tomato Provençal sauce and garlic asparagus 17.95
- Morgans Famous Fish'n'Chips**
fresh local fish in our own crispy batter with homemade zesty tartare sauce, mushy peas and homemade chunky chips 15.95
- Speciality Mixed Grill**
seabass, cod, haddock and our fresh catch of the day served with buttered new potatoes and roasted fennel 26.50



Main Courses

Pasta

- Seafood linguine**
(prawns, mussels, cod, crab)
tossed in a rich tomato and mascarpone sauce finished with lemon juice and fresh parmesan 16.95
- Homemade traditional beef lasagne**
served with gourmet mixed salad topped with our own honey and mustard dressing 15.95
- Cajun Chicken**
sundried tomato and baby spinach in a tomato and mascarpone sauce finished with penne pasta and grated parmesan 14.95
- Compliment your dish with
Garlic Bread 3.50
Side Salad 3.50

Salads

Ultimate cold seafood platter

fresh crab, tiger prawns, smoked salmon, mussels, anchovies and mackerel served with mixed leaf salad, Marie Rose sauce and oven baked bread.
26.50 for one 45.00 for two

Isle of Wight Chicken

with crispy bacon and ripe avocado, gourmet leaves, Isle of Wight tomato, cucumber, sweet peppers and red onion. All tossed in a balsamic glaze, topped with a free range egg 14.95

Traditional Greek Salad

tomatoes, cucumber, red onion and feta cheese seasoned with IOW sea salt and mountain oregano finished with olive oil 14.95



Why not try one of our delicious

Sides

Morgans Signature Side Dish

- ✓ **A Stack of Morgans Freshly Battered Onion Rings**
served with our own homemade garlic mayonnaise
- ✓ **Homemade Chunky Chips**
fresh potatoes lovingly cut and fried until golden brown
- ✓ **Gourmet Mixed Salad**
gourmet leaves with red onion, Isle of Wight tomato and peppers all tossed in our house dressing

– All at 4.50 –



– Why not choose one of our daily specials from the board –

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