
MOJAC'S MENU

BREAD AND NIBBLES

ALL BREAD ALSO AVAILABLE GLUTEN FREE

TOASTED CIABATTA GARLIC BREAD – £4 WITH CHEESE – £4.50

TOASTED CIABATTA GARLIC AND CHILLI BREAD – £4.25 WITH CHEESE – £4.75

WARM CIABATTA BREAD DRIZZLED WITH PESTO, WITH AN OLIVE OIL BALSAMIC SYRUP DIP – £3

BIG GREEN OLIVES MARINATED IN OLIVE OIL – £4^{GF}

BOILIE GOATS CHEESE BALLS AND BIG GREEN OLIVES WITH HERB GARLIC OIL – £4.95^{GF}

STARTER PLATES

HOMEMADE CHICKEN PARFAIT (A RICH SMOOTH PÂTÉ) WITH TOASTED CIABATTA AND MOJAC'S RED ONION CHUTNEY – £7.25 (CAN BE SERVED WITH GLUTEN FREE BREAD)

AVOCADO, BEETROOT, FETA CHEESE, CRISPY BACON AND ONION SALAD FINISHED WITH A CORIANDER, GINGER AND CHILLI DRESSING – £7.50^{GF}

TWICE BAKED CHEESE SOUFFLÉ SERVED ON A SMOKED HADDOCK CREAMY SAUCE – £7.95

HOMEMADE SMOKED MACKEREL PÂTÉ WITH TOASTED HOMEMADE SUNDRIED TOMATO BREAD – £7

A CLASSIC CRAYFISH COCKTAIL WITH MOJAC'S TOMATO COCKTAIL DRESSING AND WHOLEMEAL BREAD – £8 (CAN BE SERVED WITH GLUTEN FREE BREAD)

FRESH HOMEMADE PARSNIP, WHITE BEAN AND SAGE SOUP WITH CRISPY PARSNIPS AND WARM BREAD – £6 (CAN BE SERVED WITH GLUTEN FREE BREAD)

MAIN PLATES

PAN FRIED ESCALOPE OF CHICKEN DUSTED WITH CAJUN SPICES SERVED ON TRIPLE COOKED CHIPS WITH ROASTED PEPPERS AND ONIONS FINISHED WITH A CREAMY CAJUN SAUCE – £15.25^{GF}

ROASTED PORK TENDERLOIN WRAPPED IN BACON AND STUFFED WITH A BLACK PUDDING AND CHIPOLATA STUFFING SERVED WITH SAGE AND ONION MASH AND A PORK AND WHISKY SAUCE – £15.95

ROASTED RUMP OF LAMB, COOKED PINK, WITH A VEGETABLE AND POTATO RATATOUILLE FINISHED WITH A LAMB GRAVY – £17.95^{GF}

PAN FRIED BREAST OF DUCK, COOKED MEDIUM, SERVED ON SAVOURY SAVOY CABBAGE WITH ROAST POTATOES FINISHED WITH AN ORANGE SAUCE – £17.50^{GF}

SLOWLY COOKED BEEF EN CROUTE WITH A MUSHROOM AND ONION FILLING WRAPPED IN PUFF PASTRY WITH RED ONION AND CHORIZO MASH FINISHED WITH A RED WINE AND BEEF GRAVY – £16

ROASTED LOCAL SKATE WING WITH HOMEMADE SPRING ONION GREEN SALSA AND TRIPLE COOKED CHIPS – £15^{GF}

PAN FRIED COLEY (A MEMBER OF THE COD FAMILY) WITH A VEGETABLE AND CLAM MEAT RATATOUILLE RISOTTO GLAZED WITH PARMESAN CHEESE – £14^{GF}

ROASTED BUTTERNUT AND GOATS CHEESE TART SERVED ON ROASTED PEPPERS, SWEET POTATOES, ONION AND TOMATOES WITH A PESTO DRESSING – £14.50

MAIN COURSES ARE ACCOMPANIED BY A BOWL OF FRESH VEGETABLES

SIDE PLATES

TRIPLE COOKED CHIPS – £3.25^{GF}

MIXED LETTUCE SALAD – £4^{GF}

PUDDING PLATES

RASPBERRY PAVLOVA TOPPED WITH RASPBERRIES AND CREAM FINISHED WITH A RASPBERRY COULIS – £6.25^{GF}

HOMEMADE WARM CHOCOLATE BROWNIE WITH WARM CHOCOLATE SAUCE AND VANILLA ICE CREAM – £6.25^{GF}

ORANGE PANNA COTTA WITH A HOMEMADE TUILE BISCUIT AND ORANGE AND CHOCOLATE ICE CREAM – £6.25

RUM BABA SOAKED IN RUM FILLED WITH CREAM FINISHED WITH A CHOCOLATE AND RUM SYRUP – £6.25

HOMEMADE GLAZED LEMON TART WITH CLOTTED CREAM – £6.25

A SELECTION OF NEW FOREST ICE CREAMS – £5.25

A SELECTION OF CHEESES SERVED WITH CELERY, HOMEMADE CHUTNEY AND PICKLED ONIONS – £8.50 (CAN BE SERVED WITH GLUTEN FREE BISCUITS)

SPECIALS

STARTER PLATES

CHORIZO, SALAMI AND BLACK PUDDING RISOTTO FINISHED WITH PARMESAN CHEESE – £7

PARMA HAM SLICES WITH GRILLED RED ONION AND GARLIC RELISH, ROCKET AND PICKLED QUAILS EGGS, TOPPED WITH PARMESAN CHEESE FINISHED WITH BALSAMIC SYRUP – £7.25^{GF}

MAIN PLATES

**STUFFED BAKED PLAICE FILLET WITH A SMOKED SALMON AND MUSHROOM STUFFING
SERVED WITH SUNDRIED TOMATO POLENTA CHIPS FINISHED WITH FRESH PARMESAN
AND A CREAMY CHIVE FISH SAUCE – £17.50^{GF}**

**PAN FRIED FILLET STEAK ROSSINI, COOKED TO YOUR LIKING, TOPPED WITH HOMEMADE
CHICKEN LIVER PÂTÉ AND MUSHROOMS SERVED WITH RED WINE SAUCE AND TRIPLE
COOKED CHIPS – £24^{GF}**

RESERVATIONS CAN BE MADE AT ANY TIME ON

 01983 281118

**PLEASE NOTE: WE ONLY ALLOW CHILDREN OVER THE AGE OF 10
IN THE RESTAURANT AFTER 7PM**