



# MOULES A GO-GO

## Brunch Menu from 10am to 12 noon

### Sourdough Toast

Smashed Avocado with basil & Cornish sea salt (VN)	£7	(GM)
Chestnut Mushrooms & leeks with peanut butter, mustard & honey (V)	£7	(PGMMU)
Chilli Cheddar & smoked Streaky bacon and Serracha	£6	(MG)
Chestnut mushrooms with garlic and smoked paprika (V)	£6	(MG)

### Toasted Brioche

Smoked streaky bacon ketchup or Brown sauce	£4	(MG)
Smoked Bacon and a fried egg	£5	(MGE)
Smoked Bacon, fried Egg and Chestnut Mushroom	£6	(MGE)

### Belgian Waffles

Smoked Bacon and Maple syrup	£5	(MGSE)
Cinnamon sugar	£4	(MGSE)
Nutella and banana	£4.5	(MGSEN)
Vanilla ice cream and chocolate sauce	£5	(MGSE)

ALL BRIOCHE OR SOUR DOUGH CAN BE SERVED ON GLUTEN FREE BREAD (GFUR)

(GFUR)= gluten free option upon request (GF) = gluten free

(VN) = vegan (V) =vegetarian (PP) = per person

Indicates presence of Allergen in the dish C = Celery /E = Eggs / G=Gluten / CR = crustacean

/F = Fish /L = Lupin/M =milk /MO =mollusc / MU = mustard /N =nuts / P = peanuts

/ SS = sesame seeds / S = soya /SD – sulphur dioxide



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## Lunch 12 noon til 6pm

2 course @ £15.95 1 course @£11.95

### Starters

Soup of the day with crusty French bread	(GM)
Red pepper hummus with feta cheese, pumpkin seeds & toasted pitta	(GSSSM)
Chicken liver pate with red onion chutney and sourdough toast	(GMSE)

### Mains

Steak Frites - Rump steak, green beans & skin on fries	(GM)
Sri Lankan Sweet potato and spinach curry with basmati rice	(NM)
Sea bass pan fried with summer greens and new potatoes	(FMSSD)
Crispy Chicken salad with avocado, & sweet chilli	(GESMMU)

### Moules Frites

<b>Classic</b> white wine, garlic, carrots, celery, onions & cream	(MCMOSD)
<b>Thai</b> lemon grass chilli, lime, coriander & coconut	(FMOSD)
<b>Kimchi</b> tomato, and Korean cabbage, & gochujang	(FSCMOSD)
<b>Harlech</b> Cider, cream, leeks &bacon	(MSDMO)

### Burgers

Korean Chicken with Kimchi, spicy mayo, lettuce tomato cheddar, Asian slaw, & fries	(GFESMMU)
Brie and bacon burger beef patty with lettuce tomato, mustard mayo, & Red onion chutney	(GEMMUSS)
Halloumi burger with red pepper hummus, sweet chilli, lettuce &tomato	(GEMSSS)

### Sweets

Belgian Waffle with chocolate sauce and vanilla ice cream	(MG)
Orange and almond cake with crème fraiche (GF)	(MN)
Vanilla Crème Brulee	(ME)

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## Dinner 6pm til 9pm

### Starters

Halloumi Fries with fresh mint, pomegranate seeds, siracha & Greek yoghurt	£7	(M)
Pan Fried Prawns - with chorizo, garlic, tomato, & chilli	£8.5	(GCRMSD)
Crispy Fried salt & pepper Squid – pink garlic mayo, lemon & spring onions (GF)	£7	(MOEM)
Chicken liver pate with red onion chutney & sourdough toast (GFRU)	£6	(GMSE)
Heritage tomato salad with basil, lemon, olive oil & balsamic (GF)	£6	
½ Kilo of Steamed Mussels – Classic, Thai, Kimchi, Harlech (GF)	£8.5	

### Main courses

Pan Fried Sea bass with summer greens & new potatoes (GF)	£18	(FM)
10 oz Rib-eye steak with green beans, tomato & fries (GFRU)	£22	(GM)
Seafood linguine with tomato, chilli, prawns, mussels, haddock & salmon	£15	(GCRFM)
Sri Lankan Curry with Sweet potato, spinach, green beans & pea, cashew, basmati rice (VN) (GF)	£12.5	(GNCMU)
ADD Crispy Chicken +£3.25 ADD Prawns +£4.25		
Halloumi Bowl with avocado, Asian slaw, basmati rice with cashews, Tender stem broccoli and honey mustard dressing	£12.5	(GESMSSMU)

### Mussels kilo pots served with French bread OR Skin on Fries

<b>Classic</b> white wine, garlic, carrots, celery, onions & cream	£19.5	(MCMOSD)
<b>Thai</b> lemon grass chilli, lime, coriander & coconut	£19.5	(FMOSD)
<b>Kimchi</b> tomato, and Korean cabbage, & gochujang	£19.5	(FSCMOSD)
<b>Harlech</b> Cider, cream, leeks & bacon	£19.5	(MSDMO)

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# MOULES A GO-GO

## Shared Boards 12 noon til 9pm

Minimum of 2 people sharing per board

### Seafood Board

£12 PER PERSON

(GCRFESMCMUSSMOSD)

Classic steamed Mussels with cream, white wine and garlic  
Pan Fried Prawns with chilli & chorizo -  
Crispy salt & pepper squid with pink garlic mayo & spring onions

### Meaty Board

£10 PER PERSON

(GESMMU)

Panko Crispy fried Chicken with spicy mayo  
Pan fried Rump Steak with Garlic butter  
Pork & Beef Meatballs with Cheese and tomato sauce

### Veggie Board

(V) (GFUR)

£6 PER PERSON

(GMSSSD)

Spanish Gordal olives  
Roasted Red Peppers with Feta cheese  
Red pepper Hummus with pumpkin seeds  
French Bread with Balsamic & Oil

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## Desserts

Belgian waffle Vanilla ice cream & chocolate sauce		£5	(GM)
Nutella deluxe waffle Sliced banana, Madagascan vanilla pod ice cream & Nutella		£6	(GMN)
Strawberry waffle Straberries vanilla ice cream and strawberry sauce		£6	(GM)
Vanilla Crème brûlée	(GF)	£5	(M)
Apricot & almond cake Crème fraiche, & pomegranate seeds	(GF)	£5	(M)
”The Full Morty” waffle 2x waffle, 2x honeycomb ice cream, marshmallow & toffee sauce		£9	(GM)
Cartmel sticky toffee pudding Madagascan vanilla pod ice cream		£6.5	(GMN)
Cheese board Chutney & fresh fruit (to share +£3.0)		£7	(GM)
Mango Sorbet Raspberry coulis	(VN, GF)	£5	

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