

MOMA

Nibbles & To Share

| | | | |
|---|------|--|------|
| Bread Basket | 2.50 | Clams | 9.50 |
| MOMA Futomaki Sushi | 8.50 | With garlic and chilli in a white wine sauce | |
| Tuna, sushi rice, cucumber, avocado cream, crispy onions, salad and matcha Sriracha | | Grilled Octopus | 9.50 |
| | | With a Parmentier sauce and black caviar | |

Starters

| | | | |
|--|------|---|-------|
| Soup of the Day | 6.50 | Maki Tempura Roll | 10.50 |
| Miso Glazed Aubergine | 8.00 | Salmon, sushi rice, salmon sauce, strawberries and teriyaki sauce | |
| Flame grilled aubergine with our miso glaze, served with guacamole, heritage radishes and micro coriander (ve) | | Tuna Tartare | 12.00 |
| Burrata | 9.00 | Finely diced tuna avocado with a lemon dressing | |
| With avocado cream, cherry tomatoes and a basil dressing served with rocket (v) | | Beef Tataki | 12.00 |
| Salmon Sashimi | 8.50 | Seared fillet steak, marinated and thinly sliced sashimi style, served on a bed of Asian salad leaves with our ponzu citrus dipping sauce | |
| With avocado cream and pickled ginger | | | |

Mains

| | | | |
|---|-------|---|-------|
| Slow Cooked Pork Belly | 16.00 | Cod | 19.50 |
| Served on a bed of savoy cabbage with a rich blackberry sauce and Bramley apple gel | | Pan fried and served with MOMA sauce, clams and prawns | |
| Sea Bream | 18.00 | Lamb Chops | 22.00 |
| Pan fried and served with a leek and cream sauce, pickled cucumber, ginger and new potatoes | | With potato dauphinoise, roasted cherry tomatoes and red wine sauce | |
| Red Snapper | 19.00 | Dover Sole | 23.50 |
| Pan fried Mediterranean style with onion, garlic, tomato and white wine sauce, served with brussels sprouts | | Pan fried and served with a lemon butter sauce | |

MOMA

From the Grill

| | |
|--|-------------|
| Corn-Fed Chicken | 18.00 |
| With sweet potato pureé and monte bianco sauce | |
| Surrey Ribeye Steak | 27.00 |
| With grilled oyster mushrooms | |
| Surrey Farms Fillet Steak | 32.00 |
| With grilled oyster mushrooms | |
| Steak Sauces: Peppercorn or Red Wine | 3.00 |
| Half or Whole Wild Lobster | 35.00/60.00 |
| Grilled with King Prawns, Clams and MOMA sauce | |

Pasta & Risotto

| | |
|---|-------|
| Vegetable Linguine | 14.50 |
| With broccoli and mushrooms in a tomato sauce (v, ve) | |
| Roasted Butternut Squash Risotto | 15.00 |
| With chestnut mushrooms (v, ve) | |
| Linguine - with Clams or Prawns | 17.00 |
| In a chilli, garlic and white wine sauce with vegetable pureé | |

Sides

| | |
|---|-----------|
| Broccoli Chilli & Garlic | 6.50 |
| Sautéed tender stem broccoli with garlic, fresh chillies and shredded Kizami Nori (v, ve) | |
| Yakimeshi Rice | 4.50/7.50 |
| Wok fried jasmine rice, with egg, pak choi, beansprouts, with our house chaufa (v, ve) | |
| Mediterranean Salad | 8.50 |
| Rocket and parmesan, balsamic reduction and prawns | |
| MOMA's Hand Cut Chips | 4.50 |

Desserts

| | |
|-----------------------------|------|
| Panna Cotta | 6.00 |
| Tiramisu | 6.50 |
| Iced Tempura | 6.50 |
| Ice Cream & Sorbet | 5.00 |
| (Ask for today's selection) | |
| Selection of Local Cheeses | 9.00 |

Dessert Wines

| | |
|--------------|------|
| Marsala 75ml | 5.00 |
| Passito 75ml | 6.50 |
| Moscato 75ml | 7.00 |