

MOMA

Nibbles

Olives 4.00
(gf, ve)

Oysters 10.00
four oysters dressed with lemon juice
and olive oil (gf)

Bread Basket 3.00
(ve)

Tempura Oysters 11.00
four oysters cooked in our signature
tempura batter, served with hoisin sauce

Small Plates

ideal as a starter or to share!

Langoustines 14.00
grilled with MOMA sauce or crudo with lemon
and olive oil (gf)

Burrata 9.00
with avocado cream, cherry tomatoes and
rocket salad with a basil dressing (v, gf)

MOMA Futomaki Tempura 11.00
filled with pan fried duck breast, mango and rocket
served with a curry sauce

Tuna Carpaccio 12.00
with chopped ginger, lemon juice, rocket,
parmesan and avocado cream (gf)

Scallops 9.50
with green pea purée and salmon caviar (gf)

MOMA Tataki 13.00
beef fillet steak, green cabbage, curry sauce
with avocado cream

Beetroot Tartare 8.50
beetroot, avocado, mango and
MOMA dressing (ve, gf)

Chicken Liver Paté 9.50
with confit onion purée and grilled bread

Uramaki Sushi 12.50
with spicy tuna, avocado and cucumber

MOMA Octopus Salad 8.00
cold octopus served with a salad of red pepper,
cherry tomatoes, spring onion, parsley,
olives and a lemon dressing (gf)

Mains

Sea Bream 18.00
with grilled asparagus, king prawns
and MOMA sauce (gf)

Pan Fried Hake 19.50
with lemon butter sauce and truffle purée (gf)

Salmon Fillet 18.50
with braised fennel and orange liquor sauce (gf)

Artichokes 15.00
pan fried and served with parmentier sauce
and crispy spinach (v, gf)

Pork Fillet 17.00
pan fried, served on a bed of kale with a
honey mustard sauce and beetroot
purée (gf)

Beef Rib 22.00
slow cooked in our MOMA signature
Japanese marinade served with
yakimeshi rice

Share pictures of your time at MOMA on Instagram / Facebook and tag us for your chance to win our monthly photograph competition @momahaslemere
Food and drinks may contain allergens. Please speak to a member of staff for information. Fish may contain bones.

Key: v - vegetarian, ve - vegan, gf - gluten free

A discretionary 12.5% service charge will be added to your bill.

MOMA

From the Grill

Surrey Farms Fillet Steak 33.00

served with grilled bone marrow and a red wine reduction (gf)

Duck Breast 19.00

served with grilled pineapple and curry sauce

Lobster 35.00 / 60.00

half or whole grilled lobster served with king prawns and MOMA sauce (gf)

Octopus 18.00

miso glazed octopus with a pumpkin cream, parmesan and mango salad

Pasta & Risotto

Vegetable Linguine 15.00

with asparagus and mushrooms in a tomato sauce (ve)

Prawn Linguine 18.50

in a garlic, chilli and white wine sauce with vegetable purée

Lobster Linguine 35.00

in a garlic, chilli and white wine sauce with cherry tomatoes

Mushroom Risotto 16.50

with crispy spinach, peas, asparagus, truffle purée and parmesan cheese (v, gf)

Sides

MOMA Salad 8.50

mixed leaf and seaweed salad topped with tofu and sesame sauce (ve)

Yakimeshi Rice 6.50

wok fried jasmine rice with pak choi, bean sprouts and our house chaufa (ve)

Stir Fried Pak Choi 6.50

with chilli, garlic and hoisin sauce (v)

MOMA Hand Cut Chips 4.50

(ve)

MOMA New Potatoes 4.50

(ve, gf)

Sundays at MOMA

Our roasts are served with garlic and thyme fondant potatoes, honey glazed heritage carrots, kale, Yorkshire pudding and red wine gravy

28 Day Aged Ribeye Beef

24.50

Corn-Fed Chicken

19.50

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