

MOMA

Nibbles

Olives 4.00
(gf,vg)

Crab Salad 9.00
Served with diced mango, cucumber, extra virgin olive oil, lemon juice and tartar sauce (gf)

Bread basket 3.50
(v)

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

Small Plates

ideal as a starter or to share!

Pan-fried Tiger Prawns 13.50
served with garlic, chilli, parsley with a white wine sauce (gf)

Burrata 9.50
with avocado cream, cherry tomatoes and rocket salad with a basil dressing (v, gf)

Maki Tempura 12.00
salmon, sushi rice, salmon sauce, strawberries and teriyaki sauce

Salmon Sashimi 12.50
served with homemade ginger compote (gf)

Scallops 9.50
served with parmentier sauce and salmon caviar (gf)

Beef Tataki 14.00
seared fillet steak, marinated and thinly sliced sashimi style, served on a bed of Asian salad leaves with our teriyaki sauce

Miso Glazed Aubergine 8.00
flame grilled aubergine with our miso glaze, served with guacamole, crispy onions, heritage radishes and micro coriander (v, vg on request)

Tuna Tartar 13.50
finely diced tuna avocado with a teriyaki sauce

Mussels 12.50
served with white wine, garlic, chilli, tomato sauce and chopped parsley

MOMA Octopus 10.50
lemon butter sauce, beetroot purée and crispy parsnip (gf)

Fried Calamari 11.50
deep fried squid served with our wasabi mayonnaise and lemon wedge

Tuna Sashimi 13.00
served with homemade ginger compote (gf)

Mains

Pan Fried Sea Bream 19.00
served with fish velouté sauce, mixed creamy mash potato and peas purée

Pan Fried Cod 20.50
served with kohlrabi purée, lemon butter sauce and crispy parsnip (gf)

Pan Fried Mackerel Fillets 18.50
served with butter caper sauce, white wine and pak choi (gf)

Slow Cooked Pork Belly 18.00
served on a bed of savoy cabbage with pear purée, a rich blackberry sauce and crackling (gf)

Beef Rib 24.00
slow cooked in our MOMA signature Japanese marinade served with yakimeshi rice

Stuffed Artichokes 16.00
served with mixed wild mushrooms and creamed spinach sauce (v)

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, vg - vegan, gf - gluten free

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

MOMA

From the Grill

Rack of Lamb 28.00

best end lamb, grilled and served with butternut squash purée, fondant potatoe, rosemary sauce and red wine reduction (gf)

Surrey Farms Ribeye Steak 29.00

served with roasted cherry tomatoes and rocket salad (gf)

Surrey Farms Fillet Steak 34.00

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

Lobster 35.00 / 60.00

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

Octopus 19.50

served with Parmenter sauce and crispy spinach with a basil dressing (gf)

Corn Fed Chicken 19.00

served with mushroom and a brandy sauce with dauphinoise potatoes

Pasta & Risotto

Vegetable Linguine 16.00

with asparagus and mushrooms in a tomato sauce (v)

Prawn Linguine 18.50

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

Lobster Linguine 36.00

served with garlic chilli and white wine sauce with cherry tomatoes

Seafood Risotto 19.50

with garlic, chilli, tomato sauce, white wine and chopped parsley

Wild Mushroom Risotto 17.00

Served with wild mixed mushrooms, black truffle and parmesan crisp (vg on request)

Sides

Rocket Salad 7.50

served with shaved parmesan and MOMA dressing (v)

Broccoli 6.50

sautéed tender stem broccoli with garlic and fresh chilli (v, vg)

Pan Fried Asparagus 6.50

with garlic oil (vg, gf)

Yakimeshi Rice 6.50

wok fried jasmine rice with pak choi, bean sprouts and our house teriyaki (vg)

MOMA Hand Cut Chips 4.50

(vg)

Red Wine Sauce 3.00

Peppercorn Sauce (v,gf) 3.00

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