

Morleys

Eat Drink Sleep

Our kitchen here at Morleys focuses on producing fresh quality plates using our local suppliers and the best produce Sussex has to offer, as well as taking in the sun drenched delights of our neighbours from Europe and afar. Please enjoy our new comfy seating in the garden and give our new summer sharing boards a try. We hope you enjoy your meal today and look forward to your feedback.

Toby, Scott and the whole team... x

Sharing Boards

Sicilian Green Fat Olives

Stone in
£4

Scott's Focaccia

Served warm out of the oven
with trio of dips (V)
£5

Baked Camembert

A whole baked camembert, salt
and pepper oven roasted pitta for
scooping, our chilli tomato jam, fresh
figs, walnuts and honey drizzle (V)
£12

Italian Board

Milano charcuterie, Scott's focaccia, parmesan croquettes, courgette
flowers stuffed with anchovies and mozzarella, Sicilian green olives,
best extra virgin and balsamic, our pesto, dressed leaves
£16

Caramelised Red Onion, Fennel and Chilli Tart Tatin

Perfect for the summer to dig in and share for 2, served warm with dressed baby gem leaves (V)
£14

Lamb and Hummus

Our own hummus topped with Sussex spiced infused lamb mince, toasted pine nuts and
pomegranate gems. Warm pitta for scooping. Perfect to share!
£12

Seafood Platter

Shell off king prawns sautéed in butter and garlic,
Scottish smoked salmon, Devon crab pot, salt and pepper squid,
house baked multi seed bread, tartare, sesame, soy, ginger and chilli lime dip
£19

Starters

Roasted Thai Butternut Squash Soup

Served with croutons, toasted seeds and home baked bread (V)
£5

Salt and Pepper Squid

A selection of baby squid with sea salt and cracked pepper coating
served with house dressed leaves and Aioli
£7

Portobello Mushroom and Goats Cheese Stack

Served on a bed of dressed leaves, sun-dried tomatoes and toasted
walnuts and our pesto drizzle (V) (GF)
£7

Crab and Crayfish Summer Pot

Devon crab and crayfish tails with chilli, avocado, coriander and spring onions mixed with a light
yogurt dressing served in a pot with house dressed leaves and warm toast and rye
£8

Moules Marinière

In a creamy garlic and white wine sauce served with crusty bread
£8

Fish Tacos

2 soft corn tortillas, one white one blue, Punk IPA tempura battered cod fillet,
mango and chilli salsa, crunchy cabbage, chipotle in adobo sauce served with lime wedges
£8 (add 1 extra for £3)

Chilli Baby Squid

Back by popular demand! Chilli, red onion, garlic and extra virgin sautéed
baby squid served with a ginger, sesame, soy and chilli lime dipping sauce (GF)
£8

Morley's King Prawn Cocktail

Shell off king prawns on a bed of dressed leaves topped with our
marie rose sauce and brown seeded bread and butter
£8

Seafood Crepe

Cod, salmon, and king prawns in a creamy parsley and caper sauce all wrapped in a
pancake topped with gruyere cheese and baked to perfection!
£8

Buffalo Chicken Wings

Served in a big bowl smothered in our house sauce with a
Brighton blue cheese dip on the side. Finger bowl needed for these!
£7

Burgers & Grill

Morley's Classic Burger

6oz minced sirloin of beef with back bacon, sliced emmental and crispy Punk IPA battered onion rings served in a brioche bun with triple cooked chips and slaw

£13

Soft Shell Crab Burger

A crispy whole soft shell crab in a brioche bun topped with deep fried banana shallots served with French fries and slaw with tartare and soy and chilli dip on the side

£15

Portobello Mushroom, Grilled Cheese & Onion Chutney Burger

Choose from grilled halloumi or goats cheese, buttered portobello mushroom, homemade red onion chutney served in a brioche bun, sweet potato fries and slaw (V)

£12

Morley's 10oz Ribeye

Hutchings 10oz Ribeye prime steak, served with grilled plum tomato, mushroom medley & triple cooked chips... choose from Roquefort butter, garlic butter or peppercorn sauce (GF)

£22

Fish & Seafood

Moules Marinière

A big bowl served in a creamy garlic and white wine sauce served with French fries (GF)

£13

Punk IPA Battered Cod Fillet

10oz fillet served with minted pea puree and our tartare on the side and triple cooked chips

£12

Monkfish Tempura

In a crunchy light tempura batter served with a chilli and mango salad and triple cooked chips

£16

Morley's Summer Fish Pie

Cod, smoked haddock, salmon and prawns in a creamy parsley sauce topped with sweet potato mash and gruyere cheese served with a dressed avocado salad

£14

Seafood Linguine

Sautéed king prawns, Devon crab, red chilli, cherry tomatoes, garlic, extra virgin, house dressed rocket, parmesan shavings

£14

Tuna Steak

Grade A fillet served rose, new potatoes 'lyonnaise', house dressed leaves, soy, ginger, chilli, avocado and sauce on top

£18

Summer Risotto

Garden peas, French beans and artichoke hearts in a buttery parmesan infused risotto rice served with dressed rocket and balsamic drizzle (V)

£11

Butternut Squash and Goats Cheese Super Salad

Warm roasted, butternut squash and goats cheese served with a salad of baby beets, avocado, black beans, mixed grains, house dressed leaves and pesto drizzle (V)

£12

Pan-Fried Duck Breast Salad

A whole duck breast served pink on bed of house dressed leaves, red rice, sweet potato and toasted seeds, all tossed in a lime, chilli, ginger and soy vinaigrette topped with crispy banana shallots

£14

Summer Salads

All served cold in a big bowl...

£8

Superfood bowl

Baby beets, artichokes, bean sprouts, mixed grains and toasted seeds, house dressed leaves

House

House dressed leaves with cherry tomatoes, cucumber and red peppers

Beans and Things

Green beans, avocado, cherry tomatoes, free range hard boiled egg, new potatoes, house dressed leaves

Add on top...

Grilled halloumi or Goats cheese £4

Smoked salmon or king prawns £5

For extra house dressing just ask!

Desserts

All made here at Morley's,
choose from...

Chocolate Brownie
Salted caramel walnuts,
clotted cream ice cream, coulis
£6

Raspberry Syllabub
Raspberries served with a orange
and Cointreau cream with a
soft Amaretti biscuit
£6

Chocolate Mousse
Light and indulgent, served in a
cocktail glass and topped
with summer fruits
£6

**Baked Vanilla and Summer
Fruits Cheesecake**
A baked cheesecake,
summer berries coulis
£6

Passion Fruit Crème Brulee
Baked and served with
a burnt sugar top
£6

Ice Cream & Sorbet Selection
3 scoops from...
Vanilla, strawberry, chocolate, coconut
or clotted cream and raspberry, mango
or lemon Sorbets
£5

Sussex Cheese Board

Sussex Charmer - Mature hard cheese - cheddar/parmesan in taste
Sussex Marble - Herb and Garlic - semi soft
Sussex Brie - Sweet and matured for 60 days
Brighton Blue - Sweet blue cheese... perfection!

Served with grapes, crackers selection and our tomato chilli jam and fresh figs
£9

Lunchtime Sandwiches & Ciabatta

(Served till 5:30pm) - all served
with slaw and French fries

**Scottish Smoked Salmon
& Cream Cheese**
£8

**Warm Goats Cheese, Avocado
and Pine Nuts Ciabatta**
£8 (V)

**Hutchings Sausages, Gruyere Cheese
and Red Onion Chutney Ciabatta**
£8

**Bacon, Slaw &
Brighton Blue Ciabatta**
£8

**King Prawn &
Rose Marie Sauce**
£8

Sides

Triple cooked chips £3 Sweet potato fries £4
French fries £3 Buttered French beans £3
House salad £4 Buttered new potatoes £3
New potatoes 'lyonnaise' £4

Kids

Two course £6.95

Mains

Sausage, Fries and Peas

Burger, Fries and Leaves

Fish Goujons, Fries and Peas

Dessert

Scoop of Ice cream or Sorbet

To finish ...

Port, pudding wine and digestives. Ask your server for todays choices

Espresso £2 / £2.50 Cappuccino/latte £2.60

Mocha £2.60 Americano £2.50 Hot chocolate £2.60

Pot of tea selection - Ask your server £2.50

Liqueur Coffee - all at £6

Irish coffee - Jameson Irish Whiskey

French coffee - VSOP cognac

Calypso Tia Maria or Espresso Martini £8