

MORSO

veg bites

Olives castelvetro noccara del belice DOP	4
Homemade ricotta cheese ciabatta bread	4
Skinny fries parmigiano reggiano DOP, san marzano tomato ketchup	4
Grilled baby gem lemon-mustard dressing	5
Arancini tomato & mozzarella crispy risotto bites, pea & pecorino DOP sauce, Italian wild rocket	6
Asparagi e zucchini grilled asparagus, shaved raw courgettes, garden peas, fresh chilli, Italian lemon dressing, pea shoots, homemade ricotta	7
Pomodorini e burrata fresh san marzano tomatoes, balsamic dressing, buffalo burrata, tarragon	8

meat bites

Salame Felino IGP buttery, soft with a hint of black pepper	6
Beef Carpaccio British beef sirloin, Italian wild rocket, lemon-mustard emulsion, parmigiano reggiano DOP	9
Rump Tagliata British beef rump steak, Italian wild rocket, smoked garlic butter	11
Lamb Scottadito grilled British spring lamb cutlets, mint salsa verde, pangrattato	14

fish bites

Seared tuna wild caught yellow fin tuna, cannellini beans, courgette, san marzano tomatoes, mint, coriander cress, Italian lemon dressing	11
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pasta | small bites | grappa

Welcome to Morso. We specialise in fresh handmade pasta which we serve alongside a selection of freshly made Italian-inspired small bites. A couple of bites and a pasta per person is a good start.

fresh pasta

Egg yolk Raviolo homemade ricotta, baby spinach, Clarence Court egg yolk, butter, crispy sage, parmigiano reggiano DOP	8
Spaghetti al pomodoro fresh san marzano tomato sauce, parmigiano reggiano DOP	8
Orecchiette ai broccoli egg-free semolina pasta, broccoli, infused garlic oil, fresh chilli, pecorino romano DOP	8
Tagliatelle cacio e pepe pecorino romano DOP, grana padano DOP, black pepper	9
Rigatoni al Pesto fresh Italian basil pesto, pine nuts, parmigiano reggiano DOP, Italian lemon zest	9
Maltagliati spicy Calabrian 'nduja, fennel seeds, British pork sausage, baby spinach, parmigiano reggiano DOP	10
Pappardelle al ragu' slow cooked British beef rump and chuck ragu', pecorino romano DOP	12

desserts

Potted Tiramisu our signature take on the classic Italian dessert enriched with dark chocolate crumbs and sweet marsala wine	6.5
Black pepper Panna Cotta fresh strawberries, sweet balsamic glaze, basil cress, amaretti crumbs	6.5
Caffe corretto e affogato espresso coffee, Nardini almond grappa, fior di latte gelato	5.5
Gelati fior di latte; nocciolato; lemon sorbet	4.5

Please make your server aware of any dietary requirements or allergies, although we cannot guarantee that our food is free from allergens, as all meals are prepared in the same kitchen

We do not believe in charging you for service, please feel free to leave a tip which will be entirely kept by the waiting team

white wine

Another day in the sun – elegant, intense and organic Zibibbo, Sicily	5 / 25
Who needs a Gavi? – fruity, vibrant with a zesty finish Cortese, Piedmont	6 / 30
The Chef's Favourite – clean, saline and floral Falanghina, Campania	6.5 / 33

private cellar

Colterenzio La Foa Chardonnay 2016 Alto Adige	79
Marrone Barolo La Morra 2013 Piedmont	79
Bertani Amarone Valpantena 2015 Veneto	89
Il Poggione Brunello di Montalcino 2013 Tuscany	99

beer

Moretti Lager 33 cl	5
Menabrea Lager 33 cl	5

double dutch tonics

Cucumber & watermelon	3.5
Ginger beer	3.5
Indian Tonic	3.5
Skinny Tonic	3.5

red wine

Down South – ripe, warm and fruity Primitivo Puglia	5 / 25
The Foodie – soft, red berries, dry herb finish, classical style San Giovese, Umbria	6 / 30
The Ol' Smoothie – full bodied, warm and smooth and mouth watering Negramaro, Puglia	6.5 / 33

rose wine

The Best of Both - not red, not white...rose? Primitivo, Puglia	6 / 30
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sparkling wine

Cool Boy - Prosecco like its meant to be Fiol, Veneto	6.5 / 33
The Classic - just like Champagne but better Ferrari, Perle 2010, Trento	60

non-alcoholic cocktails

Morso Punch orange, pineapple, ginger beer	5.5
Cucumber & Watermelon lemonade lemon, cucumber & watermelon tonic	5.5
Cherry & Elderflower Fizz amarene cherries, elderflower cordial, soda water	5.5

100% natural juices

Orange	3.5
Pineapple	3.5
Apple	3.5