

# MORRISH'S

FISH RESTAURANT

- • EST 1939 • -

#### **STARTERS**

Deep Fried Halloumi £4.95 Lightly coated in Morrish's batter with sweet chilli sauce

Thai Cod & Prawn Fishcakes with sweet chilli sauce £4.95 A blend of succulent cod and prawns, rosti potato blended with dill

& lemon, seasoned with a light crispy batter flecked with parsley.

#### **SEAFOOD**

We only use fish which has been sourced responsibly by vessels approved by the Marine Stewardship Council (MSC). Fried in best quality beef dripping.

Cod and chips £9.75

Filleted from the largest white and flaky cod available and lightly coated with our own crispy batter and served with a slice of lemon and our own tartare sauce

Large cod and chips £12.35
Haddock and chips £10.35

Haddock and chips £10.3 Lightly coated with our own crispy batter and served with a

slice of lemon and our own tartare sauce

Large Haddock and chips £12.95

Plaice and chips £10.35

Lightly coated with our own crispy batter and served with a slice of lemon and our own tartare sauce

Wholetail scampi £10.90

Fried in Morrish's batter and served with chips and homemade tartare sauce

Wholetail breaded scampi and chips £9.90 Haddock Goujons in Morrish's batter served with £7.75

chips or salad
Large fishcake (2) and chips £6.95

#### **SPECIALS**

Cod, Chips & Peas, served with tartare sauce, £10.95 bread and butter and a pot of tea for one

Seniors special - smaller portions of cod or scampi, £8.35 with chips and a choice of peas, beans, curry sauce or coleslaw. Pot of tea. Bread and butter

### **VEGETARIAN MENU**

Fried in rapeseed oil which is also used for frying GF battered fish.

Deep Fried Halloumi £4.95

Lightly coated in Morrish's batter with sweet chilli sauce

Quinoa, Beetroot and Edamame Pattie £4.95

An uncoated pattie made with a mix of quinoa, beetroot and edamame, spiced with chillies, smoked paprika, ginger, garlic and soy, finished with a citrus twist and served on a bed of salad leaves with lemon mayonnaise.

Butternut Squash Burger £5.35

A premium veggie burger made with a mix of butternut squash, potato, goats cheese, beetroot, spinach leaf and spring onion. Highly seasoned and coated in oat and black pepper breadcrumbs in a floured bap. Served with mayo & sweet chilli dips.

Chips £2.50 / £3.10

#### BURGERS

1/4 pound burger with chips

in a toasted bun with lettuce, tomato, onion and burger sauce

6oz Gourmet Steak Burger served with chips or salad

in a Brioche Bun with red onion, lettuce and burger sauce

Chicken breast burger with chips £7.65
Battered chicken breast fillet served in a large floured bap with lettuce, tomato and mayo

Customise your burger add the following

 $\begin{array}{ll} \text{Cheese} & \text{50p} \\ \text{Bacon} & \text{£1.50} \\ \text{Really hot with jalapeños and hot chilli sauce} & \text{add 75p} \end{array}$ 

#### **CLASSICS**

1/2 chicken with chips	£9.55
8 chicken nuggets and chips ®	£3.90 / £7.80
2 pork sausages (plain or battered) & chips ®	£3.20 / £6.45
Ham, 2 eggs and chips	£7.80
Pukka steak pie and chips	£7.45
Pukka steak and kidney pie and chips	£7.45
Pukka chicken and mushroom and chips	£7.45
Ham Salad	£7.95

#### **GLUTEN FREE**

Fried in rapeseed oil

Cod served with chips £9.75

Filleted from the largest white and flaky cod available and lightly coated with our own crispy batter and served with a slice of lemon and our own tartare sauce

Wholetail Batter Scampi and chips £10.9 Lightly coated with our own crispy batter and served with a

slice of lemon and our own tartare sauce

Fish Fingers and chips  $\textcircled{\mathbb{E}}$ £4.95

Served with our own tartare sauce
60z Gourmet Steak Burger £10.85

**6oz Gourmet Steak Burger** £10.85 Served with lettuce, tomato, red onion & burger sauce served in a GF seeded bun with chips of salad

Cod and Asparagus Fishcakes with chips or salad £7.45 Chicken Nuggets with chips £7.80

2 Smoked Haddock & Mozzarella Fishcake and chips £8.45 Made using a delicious blend of smoked haddock, creamy chunks of mozzarella, spring onion and fresh potato, coated in crispy GF breadcrumbs and flecked with oats

Deep Fried Halloumi £4.95 Lightly coated in Morrish's batter with sweet chilli sauce

Thai Cod & Prawn Fishcakes with sweet chilli sauce £4.95 A blend of succulent cod and prawns, rosti potato blended with dill & lemon, seasoned with a light crispy batter flecked with parsley.

Pea Fritter and chips £4.45
Made with our own mushy peas and coated in Morrish's batter
Peas, Beans, Coleslaw £1.30

K Smaller portions available

#### **JACKETS**

Oven baked jacke	t with Butter	£3.95
Extra toppings	Cheese   Beans   Coleslaw	add £1.30
	Crispy bacon	add £1.50

#### **SIDES**

Side salad	£3.40
Chips	£3.10
Cheese on your chips add	£1.10
Cheese and onion Fryit	£1.35
Breaded Mushrooms	£2.75
Onion rings	£1.85
Mushy pea fritter "Homemade"	£1.45
Home made mushy peas	£1.30
Heinz beans   Curry sauce   Coleslaw	£1.30
Pickled egg   Gherkin	90p
Pickled onion	50p
Bread and butter	60p
Jar of cockles	£2.95

#### **DESSERTS**

Luxury Belgium W	Vaffle		£4.95

Served with a scoop of ice cream of your choice and a dollop of warm Nutella or with a scoop of ice cream of your choice drizzled with toffee sauce!

#### Alabama Fudge Cake ©F £5.49

A tall and fabulous chocolate sponge, filled, topped and side coated with a rich, mouth watering chocolate fudge. Served warm with vanilla ice cream

#### Sticky Toffee Sponge Pudding ©F £4.85

Topped with a light toffee flavour sauce served with ice cream or custard

Profiteroles with chocolate sauce	£3.10
Treacle or Chocolate Sponge Pudding, with ice cream or custard	£4.45
Blackberry & Apple Crumble With ice cream or custard	£5.45

#### ICE CREAMS

Clotted Cream Vanilla, Belgium Chocolate,	
Clotted Cream & Strawberries,	
One scoop	£1.80
Two scoops	£3.20
Three scoops	£4.40
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We prepare and serve your food in an environment where all the 14 key allergen ingredients are handled. While we do our best to avoid and minimise the risk of cross contamination this cannot be guaranteed and therefore products served may contain traces of the key ingredients. Full ingredient information is availbale from your server.

GF Gluten Free

# We fry with the best quality beef dripping

#### CHILDRENS MENU

served with a choice of peas, beans or curry sauce

Sausage (plain or battered) and chips	£4.20
Battered cod bite and chips	£4.95
Chicken nuggets and chips	£4.95
Jumbo fishcake and chips	£4.20

#### CHILDREN'S ICE CREAMS

Friki - Strawberry Punky - Vanilla Kuaky - Chocolate £2.95







#### **DRINKS**

Bottle Green Sparkling Presse Ginger beer Fruity raspberry lemonade Pomegranate and Elderflower Apple Crisp	£1.95 £1.95 £1.95 £1.95
Pip Organic Cartons Cloudy Apple Strawberry and Blackcurrant Pineapple and Mango	£1.80 £1.80 £1.80
Mooies Cartons Banana   Chocolate   Strawberry	85p
Coke   Diet Coke   Vimto Sunkist lemonade   Sunkist orangeade Orange juice burst   Apple juice burst Blackcurrant Cordial   Orange Cordial	£1.85 / £2.65 £1.75 / £2.45 £2.35 £1.00 / £1.50

## MILKSHAKES Made with 3 scoops of ice cream

Chocolate, raspberry, banana, vanilla	£3.20
Topped with whipped cream	

#### **HOT DRINKS**

Tea for one	£1.45
Coffee - Lavazza	£2.05
Cappuccino - Lavazza	£2.50
Latte - Lavazza	£2.50
Hot chocolate	£2.05
Topped with whipped cream	

#### **BEERS**

Skinners Cornish Knocker go	olden ale	<u>}</u>	500ml	£3.95
Skinners Betty Stoggs bitter			500ml	£3.95
Cobra lager	330ml	£2.05	660ml	£4.40

#### CIDER & GINGER BEER

Cornish Gold Cider 5% abv	500ml	£4.15
Crabbies Ginger Beer 4% abv	500ml	£4.05

The Morrish's have been frying fish and chips for 75 years. It all started in the corner house at the nearby crossroads. If you leave via the traffic lights you may notice a round window in the corner house on the right - this was for the coal fired frying range's chimney! In about 1950, Stuart Morrish, moved the to the current site. After the war, there was a shortage of building materials so a very flimsy takeaway and restaurant building was constructed.

But he did not hold back on the cooking equipment. A new state of the art coal fired frying range was installed.

Business soon picked up, so in the early 1950's, the current owner Barbara Morrish was asked to help. Busy periods would see her rushing to the coal bunkers stoking up the fire under the fryers.

Eventually a gas range was installed making cooking a bit easier and less tiring! In the 70's, the building was partly rebuilt. The 80's saw the current restaurant built. Next came the landscaping and levelling of the car park. The entire top half was previously a waste site for the neighbours - the tin smelting works. Height of the waste would have concealed the bungalow standing today at the top the car park. Several hundred lorry loads were carried away to be processed for the second time using modern methods at nearby Mount Wellington Tin Mine, now sadly closed. 2010 saw the installation of another state of the art frying range, now with microchips helping control the frying. 2013 saw the building of our new dining area featuring our now famous water wall.