

## LIGHT BITES

- Smoked haddock arancini with curry mayo 6.50
- Heritage tomato salad with grilled sourdough, goats cheese curd & pine nuts (VG) 6.25
- Gin-Cured salmon, avocado, cucumber, Elderflower creme fraiche & blinis 6.95
- Home-made chicken liver parfait with tomato & apple chutney on toasted sourdough 5.95
- Thai-style chicken wings served with sweet chilli & lemongrass dip (GF) 5.95
- Sweet potato falafel bites with soya raita dip (V) 6.50
- Maple & sweet chilli chicken skewers (GF) 5.95
- Roasted beetroot & horseradish arancini with goat's cheese & rocket (VG) 6.25

## MOCKA MAIN EVENT

(GF options available upon request)

- MOCKA 1/2 POUND BEEF BURGER** 11.95  
Toasted bun with lettuce, tomato & red onion, home-made thick cut chips and salad.
- DIRTY CHICKEN BURGER** 11.95  
Chicken breast marinated in buttermilk with special slaw on toasted bun, home-made thick cut chips and salad.
- JACKFRUIT AND BLACK BEAN BURGER (V)** 9.95  
Roasted beetroot, salad and maple & sweet chilli sauce with home-made thick cut chips and salad.
- CHICKEN CAESAR SALAD** 10.95  
The classic! With chicken, bacon, baby gem lettuce, cherry tomatoes, croutons & Caesar dressing.
- BEER BATTERED FISH'N'CHIPS (GF)** 11.95  
Catch of the day served with home-made beer batter, mushy peas, lemon & tartare sauce and homemade thick cut chips.
- ROASTED VEG TAGINE (VG)** 10.95  
Served with grilled halloumi on a bed of spicy cous cous & preserved lemon.  
(Vegan option available)

**ALLERGIES: (V) VEGAN (M) VEGETARIAN (GF) GLUTEN FREE**  
Our Staff at Mokka Lounge are fully trained in order to understand the requirements of food allergic consumers and how to prevent cross contamination.  
Please ask your server for details of menu items that contain the EU top 14 allergens.

## SHARING PLATTERS

(2 people sharing)

- BUTCHERS BOARD** 19.95  
Mini beef & chicken sliders, Thai-style chicken wings and maple & sweet chilli chicken skewers.  
Recommend portion of chips on the side.
- THE SOCIAL** 18.95  
Selection of cured meats, Parma ham, marinated olives, sun-blush tomatoes & mini mozzarella balls with toasted sourdough.  
(GF option available upon request)

## TO FINISH

- Chocolate Belgian waffles with vanilla ice-cream & dark chocolate sauce (VG) 5.00
- Summer berry Pavlova with Chambord & white chocolate sauce & raspberry gin jelly (VG) 5.00
- Lemon & Prosecco syllabub with blueberries & biscotti (VG) 5.00
- ESPRESSO MARTINI** 9.20  
A martini with a kick! Stolichnaya vanilla vodka, coffee liqueur, vanilla syrup & a shot of espresso.
- M.S.O** 8.60  
Ladies Favourite! Stolichnaya vanilla vodka, Baileys, Disaronno, Kahlua, milk & cream garnished with cream & strawberries.
- RHUBARB & CUSTARD** 8.50  
A drink to take you back to your childhood. Chase Rhubarb, Licor 43, Bols banana liqueur & apple juice.

## ON THE SIDE

- Twice cooked chips 3.50
- Mixed salad 3.50
- Sweet potato fries 3.95
- Special slaw 3.00
- Calamari rings 4.50
- Garlic bread (cheese 1.00 extra) 3.25

## bottomless brunch

What's better than a glass of Prosecco.... Unlimited Prosecco!  
Tuck into a two course meal, with unlimited Prosecco for 90mins for 24.95pp  
Tables must be pre-booked in advance, call now to reserve your table or speak to our waitresses for more details. Available every Sunday between 12 and 4pm at Mokka Lounge.