

## Chef's Message

Paul and his team love what they do, and our food is cooked fresh so please let us know if you are in a hurry. Some of our food can be made to not include allergens. Please ask a member of our team who will be able to advise you.

# THE HALF MOON

RESTAURANT | PUB | EVENTS | ROOMS

Don't forget to

Check out the special's menu in the restaurant or behind the bar.

## Autumn Menu

### Sharing & Grazing

**Ploughman's**, cheddar, brie, sausage, tomato crisps, bread, butter, silver skin onions, chutney 16

**Fish Platter**, whitebait, salt n pepper squid, smoked salmon, scampi, lemon, tartare sauce, bread 17

v **Baked Camembert**, bread, cranberry sauce, celery sticks, black olives 16

**Loaded Nachos**, chilli con carne, cheese, jalapenos, salsa, sour cream 16

Salt n pepper squid, sweet chili sauce 8  
Whitebait, tartare sauce 7.5

Scampi, tartare sauce 7.5  
v Nachos, salsa, cheese 7

#### Dirty Fries

v THE VEGY – avo, salsa, chilli mayo, crispy onions, cheese 7.5

THE CARNIVORE – pulled pork, bbq sauce, crispy onions, cheese 8

THE SNOOT – bacon jam, peppercorn sauce, crispy onions 7.5

### Starters

**Wild Garlic Mushrooms**, garlic cream sauce, ciabatta bread 7.5

**Soup of the Day**, crusty baguette 6.5

**Chicken Satay Skewers**, satay dip, rocket, toasted seeds 8

v **Bang Bang Cauliflower**, sriracha sauce, sliced chillies, sesame seeds 7.5

## The Half Moon Classics

#### Fish & Chips

beer battered, parsley salt, garden peas, charred lemon, tartare sauce 17  
Small 12

#### Colin's Pie of the Day

wholegrain mustard mash, today's vegetables, gravy 17

#### Double Beef Burger

brioche bun, gem lettuce, tomato, cheese, bacon jam, tarragon burger sauce, crispy onions, chips 17

#### v Squash & Rosemary Risotto

roasted squash, watercress, parmesan crisp 17  
*Make it Vegan, leave out the cheese*

#### Gammon Bacon Steak

eggs, beans, chips 17

## Main Courses

**Slow Cooked Pork Belly**, cider sauce, bacon croquette, crackling, today's vegetables 19

ve **Chickpea and Spinach Curry**, rice, mango chutney, garlic & coriander chota naan 17

**Grilled Sea Bass**, cherry tomatoes, fine beans, peppers, garlic, new potatoes 22

**Liver & Bacon**, wholegrain mustard mash, onion gravy, today's vegetables 18

v **Sun Dried Tomato Pesto Linguine**, black olives, sliced chillies 16 add chorizo +2.50

**Fillet Steak**, chips, watercress, flat mushroom, blue cheese or, peppercorn sauce 32

## Small Appetite & Kids

**Fish Fingers**, chips, peas 8

**Chicken Goujons**, chips, beans 8

¼ **Pounder Burger**, lettuce, ketchup, chips 9

**Veggie Pasta Bolognese**, cheese 7.5

## Sides

Basket of chips 4

Today's vegetables 4.5

Bread basket 4

Cajun chips 4.5

Chips & cheese 4.5

Side salad 4.5

Allergens & intolerances: if you or any member of your party are affected by a food allergen or intolerance, please ask a member of the team.

We cannot guarantee that any items are completely free of allergens due to them being produced in a kitchen that handles ingredients with allergens.

MAIN MENU | MAIN MENU | MAIN MENU  
DESSERT MENU | HOT DRINKS | DESSERT MENU  
DRINKS MENU | BAR MENU | DRINKS MENU

# THE HALF MOON

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## Dessert Menu

### Seasonal Fruit Crumble 7.5

Hot seasonal fruit filling with sweet crumble topping and hot custard *Make it Vegan with Vegan Ice Cream*

### Raspberry, White Chocolate Cheesecake 8

Biscuit base, whole raspberries topped with white chocolate curls and pouring cream

### Date Sponge (gf) 7.5

Warm sticky date sponge served with caramel sauce and vanilla ice cream

### Lemon Meringue Pie 8

Deep zingy lemon between sweet pastry and a fluffy meringue top with pouring cream

### Triple Chocolate Brownie (gf) 7.5

Warm brownie with triple chocolate chips topped with vanilla ice cream

### Rhubarb & Ginger Torte (gf)(ve) 8

Ginger crumb base with a layer of vegan rhubarb and chocolate filling served with rhubarb coulis & pouring "cream"

### Homemade Ice Cream (gf) 4.50

2 scoops of silky smooth real dairy ice cream of your choice  
Ask for today's flavours

### Cheese Board 8.00

Classic selection of 3 cheeses, celery sticks, pickle, and biscuits

### Kids Jelly & Ice Cream (gf) 4.50

Raspberry jelly with a scoop of homemade ice cream

## Hot Drinks Menu

All available in Decaf form

### Flat White 2.95

A rich, full flavoured coffee with a velvety, smooth texture

### Cappuccino 2.95

A light, rich and foamy coffee, made with steamed milk, dusted with chocolate powder

### Caffé Latte 2.95

A milky coffee made with shots of espresso and fresh steamed milk

### Classic Americano 2.50

A smooth coffee that mixes shots of espresso with hot water, add milk if you like 20p or alternative milk 50p

### Espresso 2.00

Small in stature, intense in taste, our espresso packs a mighty punch

### Hot Chocolate 3.00

## Speciality Coffee

A shot of liqueur mixed with intense Americano coffee, topped with whipped double cream, and finished with a sprinkling of demerara sugar. All priced at 6.95

Irish Coffee (Jameson)

Brandy Coffee

Calypso Coffee (Tia Maria)

Seville Coffee (Cointreau)

Bailey's Irish Cream Coffee

Floater Coffee (non-alcoholic)

## Tea

English Breakfast 2.50

Fair-trade Decaf 2.65

Peppermint 2.65

Green 2.65

Earl Grey 2.65

Chamomile 2.65