

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

Christmas 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 Scampi, tartare sauce 7.5
Whitebait, 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

(gf) Smoked Salmon & Prawn Parcel, lime and dill crème fresh 8.5

(v) Celeriac & Chestnut Soup, blue cheese scone 7.5

Chicken & Mushroom Pâte, chutney, fig loaf slice 8

(ve) Sun Dry Tomato Arancini, tomato & chilli relish 8

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

Traditional Roast Turkey, bacon stuffing, chipolata sausage, gravy 20

(gf) Slow Braised Feather Blade of Beef in mulled wine gravy 21

(gf) Baked Cod Teriyaki, spring onion & sesame seeds 21

(vg) Caramelised Butternut & Spinach Filo Tart, vegetable jus 20

All served with honey roast parsnips, festive vegetables & roast potatoes

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 Cajun chips 4.5
Today's vegetables 4.5 Chips & cheese 4.5
Bread basket 4 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

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Dessert Menu

Rum Plum Crumble 8

Hot spiced Plums with a hit of rum, sweet crumble topping and pouring cream *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

Banana Nut Pudding (gf)(ve) 8

Ripe bananas and crunchy nuts, served with vegan cream and topped with caramelised pecans

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