



The Half Moon Restaurant Menu

STARTERS

Whitebait

Deep fried breadcrumb coated whitebait with tartar sauce and bread & butter

Garlic Mushrooms ^(v)

A thick creamy garlic sauce over mushrooms served with sliced ciabatta

Soup of the Day

Made fresh daily and served with sliced ciabatta

Antipasto

A classic combination of Italian cured meats: Salami, Prosciutto Crudo, Milano Salami with olives and bread

Mango & Brie Filo Parcels ^(v)

Juicy mango & brie wrapped in buttery filo pastry served with a mango balsamic glaze

King Prawn Tampura

Wasabi & lime mayonnaise on the side of tail on crispy coated king prawns

MAIN COURSES

Minted Lamb Steak

Chargrilled marinated lamb steak with mixed salad leaves, cucumber, cherry tomatoes, red onions, mixed peppers and coleslaw with new potatoes

Cashew Nut Paella ^(v)

This classic Spanish paella is made using courgette, sun dried tomatoes and cashew nuts served with garlic bread

Summer Specials

Spinach & Roquefort Chicken

Breaded chicken filled with spinach, pinenuts and roquefort cheese served with chive mash potatoes and today's vegetables

Smokey Bacon Pork Chop

Chargrilled boneless pork chop with creamy chive mash potatoes and chefs own smokey bacon sauce with today's vegetables

Plaice Fillets with Prawn Butter

Grilled plaice fillets with prawn butter sauce served with parmentier potatoes and today's vegetables

Sea Bass

Grilled fillet of sea bass with sun-dried tomato butter, resting on a bed of roasted cherry tomatoes & parisian potatoes with today's vegetables

DESSERTS

Chocolate Fudge Cake

Triple layered chocolate fudge cake, served warm with a scoop of new forest vanilla ice cream

Syrup Sponge Pudding

Steamed golden syrup sponge pudding, served with hot custard

New Forest Ice Cream

Delicious, creamy and cooling on a hot day available in vanilla, strawberry & chocolate

Seasonal Fruit Crumble

Hot seasonal fruit filling with sweet crumble topping with hot custard

Lemon Meringue Pie

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

Raspberry & White Chocolate Cheesecake

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

2 Course £18
3 Course £22