

Chef's Message

Jacob 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

How to Order

1. Download **ROUND**
2. Tap our pub's name to browse our menu
3. Order & pay at your table
4. We'll bring it to you

Summer Menu

Sharing & Grazing

v **Cheese Ploughman's**, blue cheese, applewood cheese, brie, artichoke, root veg crisps, bread, butter, silver skin onions, pickled radishes 12

v **Baked Camembert**, warm bread crusts, cranberry sauce, celery sticks & olives 12

Mezzo Board, scotch egg, sausage roll, chorizo, bread, butter, silver skin onions, pickled radishes 13

Fish Platter, whitebait, salt n pepper squid, smoked salmon, scampi, Mussels, tartar sauce, bread 15

Root vegetable crisps 2

Posh pork crackling 3

Sausage roll, chilli jam 3.5

Nachos, salsa, cheese 6.5

Salt n pepper squid, sweet chili 4.5

Whitebait, tartar sauce 4.5

Scampi, tartar sauce 4.5

Dirty Fries

v THE VEGY – crispy onion, avo, chillies, salsa, cheese 6.5

THE CARNIVORE – burnt beef ends, bbq sauce, cheese 7

THE SNOOT – bacon jam, béarnaise, crispy onions 6.5

Starters

Moules Mariniere, bloomer bread 6.5 – Main size 13

Smoked Salmon & Strawberries, wasabi caviar, sesame seeds, pomegranate molasse 6

Chorizo Scotch Egg, watercress, apple sauce 6

Watermelon, feta, parma ham, mint, pomegranate molasse 6.5

v **Flame Grilled Asparagus**, poached egg, béarnaise, parmesan crisp 6.5

The Half Moon Classics

Fish & Chips

beer battered, parsley salt, garden peas, charred lemon, tartare sauce 12
Small 9

Colin's Pie of the Day

smoked butter and parsley mash, seasonal greens, pan gravy 13

Double Beef Burger

brioche bun, gem lettuce, tomato, applewood cheese, bacon jam, tarragon burger sauce, crispy onion, chips 13

ve Beyond Beef Burger

brioche bun, gem lettuce, tomato, tarragon burger sauce, onion bhaji, mango chutney, crispy onion, chips 13

Gammon Bacon Steak

summer salad, chips 12

Main Courses

Deep Fried Sardine or Chargrilled Chicken Salad, chopped bruschetta, pesto, rocket, parmesan flakes, sliced chillies, pomegranate seeds 12

Plaise Beurre Noisette, new potatoes, capers, parsley, watercress 14

Rother Valley Steak, watercress, blue cheese sauce, chips, flat mushroom 22

Lamb Rump, rosemary hasslebacks, seasonal greens, pea puree, honey mustard roasted carrot, mint jus 18

v **Wild Mushroom Risotto**, parmesan crisp, dehydrated mushrooms, truffle oil 11 *Make it Vegan, leave out the cheese*

Small Appetite & Kids

Fish Fingers, chips, peas 7

Chicken Goujons, chips, beans 7

¼ Pounder Burger, lettuce, ketchup, chips 7.5

Sides

Traditional chips 3

Bread basket 4

Seasonal greens 3.5

Rocket and parmesan salad 3.5

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.

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Dessert Menu

All £6

Seasonal Fruit Crumble

Hot seasonal fruit filling with sweet crumble topping and hot custard

Raspberry, White Chocolate Cheesecake

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

Date Sponge (gf)

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

Bakewell Tart

A pastry shell beneath layers of cherry jam, frangipane, icing and a topping of flaked almonds, served warm with hot custard

Lemon Meringue Pie

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

Chocolate Brownie (gf)

Warm brownie with chocolate chips topped with chocolate ganache with vanilla ice cream

Homemade Ice Cream (gf) 4.00

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

Cheese Board 7.00

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

2.30

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

Cappuccino

2.30

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

Caffé Latte

2.60

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

Classic Americano

2.20

A smooth coffee that mixes shots of espresso with hot water, add milk if you like

Espresso

1.80

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

Hot Chocolate

2.50

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 5.95

Irish Coffee (Jameson)

Brandy Coffee

Calypso Coffee (Tia Maria)

Seville Coffee (Cointreau)

Bailey's Irish Cream Coffee

Floater Coffee (non-alcoholic)

Tea

English Breakfast

2.20

Fair-trade Decaf

2.30

Peppermint

2.30

Green

2.30

Earl Grey

2.30

Chamomile

2.30

DESSERT MENU * HOT DRINKS * DESSERT MENU