

# THE HALF MOON

RESTAURANT | PUB | EVENTS | ROOMS

## 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

### Triple Chocolate Brownie (gf)

Warm brownie with triple chocolate chips topped 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

## 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.

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## Winter Menu

### Sharing & Grazing

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

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

**Mezzo Board**, scotch egg, sausage roll, chorizo, root veg crisps, bread, butter, silver skin onions, chutney 13

**Fish Platter**, whitebait, salt n pepper squid, smoked salmon, scampi, lemon, 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 - avo, salsa, chilli mayo, crispy onion, cheese 6.5

THE CARNIVORE - pulled beef, bbq sauce, crispy onion, cheese 7

THE SNOOT - bacon jam, blue cheese sauce, crispy onions 6.5

### Starters

**Moules Mariniere**, bloomer bread 7 - Main size 13

**Smoked Salmon**, pickled cucumber, pink peppercorns, dill aioli 6.5

**Duck Terrine**, slaw, cumberland chutney, croutes 6.5

**Chorizo Scotch Egg**, watercress, apple sauce 6

**Soup of the Day**, crusty baguette, butter 6

v **Avocado Pear**, poached egg, chili sauce, bread, 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

mustard mash, today's vegetables, pan gravy 13

#### Double Beef Burger

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

#### v Beyond Beef Burger

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

#### Gammon Bacon Steak

eggs, beans, chips 12

### Main Courses

**Pan Fried Hake**, garlic croutons, green beans, white beans, chorizo, paprika broth 18

**Porterhouse Steak**, watercress, blue cheese sauce, chips, flat mushroom 22

v **Sweet Potato & Spinach Curry**, rice, coriander naan, mango chutney 13 with chicken 15

v **Wild Mushroom & Leek Risotto**, parmesan crisp, dehydrated mushrooms, truffle oil 12 *Make it Vegan, leave out the cheese*

**Bransbury Park Sausages & Mustard Mash**, onion gravy, roasted ginger & orange zest carrot, braised red cabbage, crispy leeks 13 small 9

### Small Appetite & Kids

**Fish Fingers**, chips, peas 7

**Chicken Goujons**, chips, beans 7

**¼ Pounder Burger**, lettuce, ketchup, chips 7.5

### Sides

Traditional chips 3.5

Cajun chips 4

Today's vegetables 4.5

Bread basket 4

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.