

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

Sunday Lunch Menu

Sharing & Grazing

v Cheese Ploughman's, applewood cheese, brie, soup root veg crisps, bread, butter, silver skin onions, chutney 13

v Baked Camembert, warm bread crusts, cranberry sauce, celery sticks & olives 13

Mezzo Board, scotch egg, sausage roll, chorizo, root veg crisps, bread, butter, silver skin onions, chutney 14

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

Root vegetable crisps 2

Sausage roll, red onion chutney 4

Scampi, tartar sauce 5

Salt n pepper squid, sweet chili 5

Whitebait, tartar sauce 5

Nachos, salsa, cheese 6.5

Dirty Fries

v THE VEGY – avo, salsa, chilli mayo, crispy onion, cheese 6.5

THE CARNIVORE – pulled pork, bbq sauce, crispy onion, cheese 7

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

Starters

Thai Fish Cake, rocket, salsa, sweet chilli dip 7

v Goats Cheese and Balsamic Onion Tart, rocket, slaw 6.5

Chorizo Scotch Egg, watercress, apple sauce 6.5

Soup of the Day, crusty baguette, butter 6

The Half Moon Classics

Fish & Chips

beer battered, parsley salt, garden peas, charred lemon, tartare sauce 13
Small 9

Colin's Pie of the Day,

wholegrain mustard mash, todays vegetables, gravy 14

Double Beef Burger

brioche bun, gem lettuce, tomato, applewood cheese, bacon jam, tarragon burger sauce, crispy onion, chips 14

v Beyond Meat Beef Burger

brioche bun, gem lettuce, tomato, tarragon burger sauce, onion bhaji, mango chutney, crispy onion, chips 14

Gammon Bacon Steak

eggs, beans, chips 13

Sunday Main Courses

Roast Beef, roast potatoes, selection of vegetables, Yorkshire pudding, horseradish sauce 16

Roast Lamb, roast potatoes, selection of vegetables, Yorkshire pudding, mint sauce 16

Roast Pork, roast potatoes, crackling, selection of vegetables, apple sauce 16

v Sweet Potato, & Red Onion Marmalade Seeded Tart, roast potatoes, selection of vegetables, vegetable gravy 16

Salmon Fillet, watercress sauce, roast potatoes, selection of vegetables 16

Small Appetite & Kids

Fish Fingers, chips, peas 7

Chicken Goujons, chips, beans 7

¼ Pounder Burger, lettuce, ketchup, chips 7.5

Sides

Traditional chips 4

Cajun chips 4.5

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.

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Dessert Menu

Seasonal Fruit Crumble 6.5

Hot seasonal fruit filling with sweet crumble topping and hot custard [Make it Vegan with Vegan Ice Cream](#)

Raspberry, White Chocolate Cheesecake 7

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

Date Sponge (gf) 6.5

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

Bakewell Tart 6.5

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

Lemon Meringue Pie 7

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

Triple Chocolate Brownie (gf) 6.5

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 2.60

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

Cappuccino 2.60

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

Caffé Latte 2.75

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

Espresso 1.80

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 6.50

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