

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

Don't forget to

Check out the special's menu in the restaurant or behind the bar.

Summer Menu

Sharing & Grazing

Ploughman's, cheddar, brie, sausage, tomato crisps, bread, butter, silver skin onions, chutney 17

Fish Platter, whitebait, calamari, smoked salmon, scampi, lemon, tartare sauce, bread 19

v **Baked Camembert**, bread, cranberry sauce, celery sticks, black olives 17

Loaded Nachos, chilli con carne, cheese, jalapenos, salsa, sour cream 17

Calamari, sweet chili sauce 8

Whitebait, tartare sauce 7.5

Scampi, tartare sauce 8

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, cheese, peppercorn sauce, crispy onions 8

Starters

ve **Sweetcorn Fritters**, spicy tomato salsa, rocket 8

Soup of the Day, crusty baguette 7

Smoked Salmon & Avocado, tzatziki, watercress 8.5

v **Garlic Mushrooms**, cream sauce, crusty baguette 8

The Half Moon Classics

Fish & Chips
beer battered, parsley salt,
garden peas, charred
lemon, tartare sauce 18
Small 13

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 **Sun-Dry Tomato & Roasted
Pepper Risotto**
truffle oil, watercress,
parmesan crisp 17
Make it Vegan, leave out the cheese

Gammon Bacon Steak
fried egg, pineapple,
beans, chips 17

Main Courses

Slow Cooked Pork Belly, cider sauce, bacon croquette, crackling, today's vegetables 21

ve **Vegetable Lasagna**, garlic bread, dressed rocket 17

Grilled Sea Bass, cherry tomatoes, fine beans, peppers, garlic, new potatoes 22

Sweet & Sour Chicken Supreme, pineapple stir fry vegetables, rice 19

Rocket Salad, chopped salsa, pesto dressing, toasted seeds, parmesan crisp, new potatoes

Choice of topping - Teriyaki Fish Skewer 21, Tandoori Chicken 18, Pickled Watermelon & Cucumber 18

Fillet Steak, chips, watercress, mushrooms, blue cheese or, peppercorn sauce 32

Small Appetite & Kids

Fish Fingers, chips, peas 8

Chicken Goujons, chips, beans 8

¼ **Pounder Burger**, lettuce, ketchup, chips 9.5

Cheese Omelette, sliced tomato 9

Veggie Pasta Bolognese, cheese 7.5

Sides

Basket of chips 4

Today's vegetables 4.5

Bread basket 4

Cajun chips 4.5

Chips & cheese 4.5

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

THE HALF MOON

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Dessert Menu

Seasonal Fruit Crumble 8

Hot seasonal fruit filling with sweet crumble topping and hot custard *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) 8

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) 8

Warm brownie with triple chocolate chips topped with vanilla ice cream

Rhubarb & Ginger Torte (gf)(ve) 8

Ginger crumb base with a layer of vegan rhubarb and chocolate filling served with rhubarb coulis & pouring "cream"

Homemade Ice Cream (gf) 5

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

Cheese Board 9.00

Classic selection of 3 cheeses, celery sticks, pickle, and biscuits

Kids Jelly & Ice Cream (gf) 5

Raspberry jelly with a scoop of homemade ice cream

Hot Drinks Menu

All available in Decaf form

Flat White 3.10

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

Cappuccino 3.10

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

Caffé Latte 3.10

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

Mocha Latte 3.50

shots of espresso and hot chocolate with fresh steamed milk

Classic Americano 2.55

A smooth coffee that mixes shots of espresso with hot water, add milk if you like 20p or alternative milk 50p

Espresso 2.20

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

Hot Chocolate 3.10

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 7.50

Irish Coffee (Jameson)

Brandy Coffee

Calypso Coffee (Kahlua)

Bailey's Irish Cream Coffee

Tea

English Breakfast 2.70

Fair-trade Decaf 2.85

Peppermint 2.85

Green 2.85

Earl Grey 2.85

Fruit 2.85