

Sharing & Grazing

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

Fish Platter, whitebait, salt & pepper squid, 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

Salt & Pepper Squid, sweet chili sauce 9 **Scampi**, tartare sauce 9
Whitebait, tartare sauce 7.5 v **Nachos**, salsa, cheese 8

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

Deli Bites

ve **Meatless Sausage**, fried and crispy onions 8

Bacon & Brie, cranberry sauce 8

Fish Finger, lettuce, tartare sauce 9

Southern Fried Chicken, lettuce, chili mayo 8

v **Goats Cheese**, lettuce, grilled peppers, pesto 8

BBQ Pulled Pork, lettuce, slaw 8.5

Available on white or wholemeal bloomer, baguette or brioche bun

Why not Add Chips 2.5 or Slaw 1.5

Served
12-2:30

Classics

Beer Battered Fish & Chips, parsley salt, garden peas, charred lemon, tartare sauce 18 Small 13

Colin's Short Crust 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
Upgrade to Dirty Fries for 3.50

v **Mushroom and Leek Risotto**, truffle oil, watercress, dehydrated mushrooms, parmesan crisp 17 *Make it Vegan, leave out the cheese*

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

v **Roasted Vegetable Lasagna**, garlic bread, dressed rocket 17

Small Appetite & Kids

Soup of the Day, crusty baguette 7

Chicken Goujons, chips, beans 8

Kids Burger, lettuce, ketchup, chips 9.5

v **Cheese Omelette**, sliced tomato 9

Fish Fingers, chips, peas 8

v **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.

THE HALF MOON

RESTAURANT | PUB | EVENTS | ROOMS

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

Café 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