

EVENING A LA CARTE MENU

To Begin

Chef's French Onion Soup. Served with gruyere and lightly toasted croutonff	5.95
Teriyaki Belly Pork Strips. Crispy glazed strips served with a fresh spring onion salad	6.50
Half Moon Yorkshire Black Pudding Stack. Layered with a smoky pancetta, poached hen's egg and a mustard and fresh tarragon sauce	7.50
Cheese Soufflé. Twice baked cheese special served with garlic bread (V)	7.95
Wild Garlic Mushrooms. Infused with a creamy garlic sauce (V)	6.95
King Scallops. Pan seared on beetroot gravlax with carrot purée and red amaranth	8.95

The Main Event

Salmon Florentine. Pan seared salmon fillet with a homemade spinach Florentine sauce and dauphinoise potatoes	14.95
Confit of Duck Leg. Tender duck served with luxurious dauphinoise potato with a rich red wine reduction and locally sourced heritage vegetables	15.95
Lamb Lollipops. The Half Moon rack of succulent tender lamb, with fondant potato, pea purée and glazed carrots with a rich red wine reduction	17.95
Pork In Cider. Slow roasted 5 hour belly pork, whole grain mustard mash with baby heritage vegetables served with a cider and apple jus	16.95
Crispy Fillets of Seabass. Served on sugar snap peas, cherry tomatoes, diced new potatoes, chorizo and caramelised onions with homemade green pesto	16.95
Broccoli and Brie Parcel. (V) Fresh broccoli and French brie hand wrapped in filo pastry served on a bed of whole grain mustard mash topped with a creamy pepper and garlic sauce	12.95
Chicken Italia. Tender chicken breast smothered in a rich white wine and wild mushroom sauce topped with freshly ground Parmesan served with luxurious dauphinoise potatoes	14.95
Calves Liver. Pan fried with sautéed onions served with mustard mash and heritage vegetables	13.95

Yorkshire Steaks

10oz Fillet – prime local beef fillet – from the tender loin and the best in Yorkshire 23.95

12oz Sirloin – locally sourced and 28 day aged with a deep rich flavour, so loved by King Henry VIII, he dubbed it 'Sir Loin' 21.95

14oz Ribeye – locally sourced, succulent, evenly marbled to maximise flavour 22.95

House Steak Special

Tomahawk for Two (or one for the big boys!) 36oz ribeye special steak on the bone, thick, tender, succulent and full of flavour accompanied with fries and onion rings and a sauce of your choice. 44.95

Top it off with a sauce of your choice - 2.50

Café de Paris

Peppercorn

Garlic

Diane

Stilton

All steaks are served with homemade chips, golden onion rings and tomatoes on the vine

The Finale

Homemade creme brûlée. Dainty and awesomely tasty served with shortbread biscuits 5.95

Eton Mess. Deliciously light and chewy meringue served with fresh raspberries and cream 5.95

Sticky Toffee Pudding. Mouth-watering toffee sponge served with butterscotch sauce and vanilla ice cream 5.95

Half Moon Cheese Board. A taste of four cheeses (cheddar, blue, soft and smoked) accompanied with grapes and biscuits 6.95

– add a glass of tawny Port for 8.95

Hot chocolate brownie. Homemade indulgent chocolate brownie dripping with fresh cream 6.95

Coffee & Tea

Espresso, Cappuccino, Latte, Americano – served with chocolate mint 3.95

Earl Grey or English Tea 3.95