

THE HALF MOON INN LUNCH & EARLY BIRD MENU

Starters

Half Moon Potted Pate

A tantalising blend of livers infused with garlic and brandy topped with caramelised red onion marmalade and soft, warmed rustic bread.

5.95

Chefs Special Soup of the Day

Homemade piping hot soup served with a warm, crusty, rosemary focaccia.

4.95

Whole baked Camembert (V)

Melt in the mouth oven baked camembert served with sweet chilli, olive and balsamic dips with warmed rustic bread

5.95

Wild Garlic Mushrooms (V)

Infused with a creamy garlic sauce

6.95

The Half Moon Speciality Sandwiches

available only at lunchtimes 12-3pm

Made to order speciality sandwiches all served in a fresh warm rosemary focaccia

Rump steak sandwich. Locally sourced tender rump steak with sautéed mushrooms and onions and topped with melt in the mouth Monterrey Jack cheese

7.95

Fish finger sandwich. Chef prepared with fresh crispy cider battered cod served with homemade tartare sauce

6.95

Mediterranean Grilled Halloumi sandwich. Pan fried golden halloumi with roasted red pepper and green basil and pine nut pesto (V)

6.95

Crispy Bacon and Brie Melt. Soft melt in the mouth French brie with locally sourced crispy bacon topped with a zingy red onion marmalade

6.95

Add a portion of chips for an extra £2.50

Main Courses

Half Moon Fish 'n' Chips

Delicious crispy cider battered sea fresh cod and golden chips served with crushed minted peas and tartare sauce

9.95

Chefs Tender Steak and Ale Pie

Topped with our very own subtle paprika and herb shortcrust pastry served with crispy homemade chips, freshly dug new potatoes or creamy mash and crushed minted peas

9.95

The Half Moon Burger

Chef prepared with locally sourced succulent hand ground beef served with homemade golden chips, served in a light brioche bun, with vibrant pea shoots and crispy onion rings

9.95

Add crispy bacon, rich mature or tangy blue cheese, tender mushroom or free range fried egg

11.95

Bangers and Mash

Local butcher's speciality sausages with creamy mash and lashings of gravy

8.95

Broccoli and Brie Parcel (V)

Fresh broccoli & brie wrapped in filo pastry served with mustard mash and a garlic sauce

9.95

Children's Menu – 4.95

Fish fingers, chips with peas or beans

Sausage, chips with peas or beans

Chicken goujons, chips with peas or beans

Beef burger in a bun with chips

Desserts – 4.95

Homemade Creme Brûlée. Dainty and awesomely tasty served with shortbread biscuits

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

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

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

Hot Chocolate Brownie. Homemade indulgent chocolate brownie dripping with fresh cream