

Sundays at The Half Moon... (Sample Menu)

TO START

Seasonal Soup - 6.5

Crusty bread roll, salted butter

Lightly Dusted Fried Whitebait - 7

Aioli, lemon wedge

Pate of the Day - 7

Complimenting chutney, toasted brioche

Baked Camembert -14 (*Ideal for two sharing*)

Truffle, honey, roasted garlic, balsamic onion chutney, baked bread



MAIN EVENT

Rolled Rump Beef - 15

Honey Mustard Roast Gammon - 14

Pork Shoulder - 14

Beetroot and Butternut Squash Wellington - 14

Served with roast potatoes, buttered seasonal greens, roasted maple and caraway carrots, cauliflower cheese with garlic croutons, braised red cabbage, stuffing, red wine gravy, Yorkshire pudding

Mashed Potato, Crispy Onions - 3

Six Pigs in Blankets - 4

Extra Slice of Meat - 3

TO FINISH

Dessert Cabinet - 7

Take a look or ask a member of our team for today's dessert choices

Assorted Cheese Board - 9

Cheddar, brie, stilton, grapes, caramelised onions, crackers