

THE HALF MOON INN

MAIN MENU

SMALL PLATES

(V) NACHOS (GF) £7.95

– loaded with salsa, guacamole & cheese, finished with jalapeños & sour cream. –

BOURBON BEEF STRIPS £9.50

– crispy beef strips with home made bourbon bbq glaze on a bed of rocket served with sliced chillies. –

(VE) CRISPY CHIPOTLE ARANCHINI £8.25

– with sage cream & garlic oil on a bed of mixed leaves. –

FISHCAKES £8.50

– salmon & spring onion fishcakes with chilli oil, balsamic tomato sauce & salad. –

(V) CREAMY MUSHROOMS (GFO) £7.95

– sautéed garlic mushrooms in a creamy white wine sauce finished with Italian hard cheese and crusty sourdough. –

GARLIC & CHILLI KING PRAWNS (GFO) £9.25

– with fresh coriander and chillies, finished with garlic butter and sourdough wedge. –

(VE) MEDITERRANEAN VEGETABLE TART £8.25

– with fresh rocket salad finished with chimichurri sauce. –

LAMB KOFTA £9.25

– moroccan style lamb kofta with tzatziki & dressed salad finished with spring onion. –

MAINS

APPLE ROASTED PORK BELLY (GF) £18.25

– on a bed of crushed garlic potatoes, tender stem broccoli and green beans finished with sage cream sauce. –

SAUSAGE & MASH (GF) £16.95

– premium pork sausage with a creamy parmesan mash, sautéed winter vegetables topped with balsamic onion gravy. –

SWEET BBQ BRAISED BEEF SHORT RIB £18.95

– slow braised short ribs in a sticky sweet bbq glaze, sautéed carrots, tender stem broccoli on bed of cajun coated sweet potato wedges and corn on the cob. –

GARLIC & CHILLI KING PRAWN TAGLIATELLE (GFO) £17.25

– pan fried garlic and chilli king prawns, cherry tomatoes, red onion & spinach finished with lime, coriander and garlic butter. –

(V) (VEO) SHROPSHIRE BLUE & ASPARAGUS RISOTTO (GF) £14.95

– with roasted & fried cauliflower florets, finished with confit garlic oil. –

SALMON FILLET (GF) £17.95

– with garlic new potatoes, tender stem broccoli and a king prawn & dill cream sauce. –

(VE) BALSAMIC TOMATO PASTA £13.95

– creamy balsamic onion & tomato pasta finished with vegan applewood cheese & confit garlic oil. –

(V) SWEET POTATO, CHICKPEA & SPINACH CURRY (GF) £14.50

– pan fried sweet potato & chickpeas in a tomato based curry with garlic mushroom rice & coconut raita. –

SOY GLAZED CHICKEN STIR FRY £15.50

– pan fried chicken breast, onions, peppers & egg noodles, tossed in a homemade soy chilli glaze finished with spring onion. –

HOMEMADE BREADED FISH & CHIPS £17.50

– cod fillet in a seasoned breadcrumb with homemade chips and minted mushy peas, finished with a lemon wedge. –

The Half Moon Inn cannot guarantee that our dishes will be free from nut traces. All weights are approximate prior to cooking. Fish and poultry dishes may contain small bones. We use mainly fresh ingredients so, at certain times of the year, dishes may vary due to seasonal variations.