

# the half moon warninglid

## STARTERS

### Soup

Homemade soup of the day, artisan bread rolls (V)[G,D]

### Olives

Queen olives, ciabatta & balsamic, olive oil dip (V)[G,SD]

### Fish Cake

South Coast cod & herb fish cake, lemon yoghurt [G,D,EG,F,MO,SD]

### Camembert

Baked camembert, oat cakes, ciabatta, red onion chutney (V)[G,D,C]

### Mussels

Scottish mussels, onions, garlic, bacon lardons, cider & cream, ciabatta (main portion served with chips) [G,MO,SD,F]

### Vegan Feta

Vegan feta salad, queen olives, sun blushed tomatoes & grilled artichokes (V)(VE)(GF)

## MAINS

### Monkfish

Monkfish tails, Bombay potatoes, wilted spinach, coconut crisps, raita (GF)[D,F,SD,MU]

### Fish & Chips

Beer battered South Coast Cod fillet, chips, garden peas, tartare sauce [F,G,SD,EG,D]

### Vegan shepherd's pie

Wild mushroom & lentil shepherd's pie, seasonal vegetables, olive oil mash  
(V,VE)(GF)[SD,C]

### Partridge *\*may contain shot*

Pan roast partridge breasts, baby carrots, green beans, port, honey & thyme sauce, blackberries, gratin dauphinoise potato (GF)[SD,D]

### Halfmoon Burger

Homemade beef burger, brioche bun, barbeque sauce & chips [G,EG,D,SD,MU]

Add: cheddar cheese/smoked streaky bacon

### Rib-Eye Steak

10oz/280g Rib Eye steak, grilled beef tomato & field mushroom, sun blushed tomato & green peppercorn butter, chips (GF) [D]

### Calves Liver

Pan fried calves liver, chorizo mash, buttered savoy, crispy bacon & onion gravy (GF)[D,SD]

### Venison

Venison Trio: Braised shoulder, pan roast haunch & redcurrant and port sausage, savoy cabbage and bacon lardons, mash, redcurrant jus [G,MU,D,SD]

### Cod Fillet

Pan fried Cod fillet, mussel, squid & prawn risotto (GF)[F,D,CR,MO,SD,C]

## SUNDAY ROASTS

**Roast sirloin (served rare) – horseradish sauce**

**Roast pork – homemade Bramley apple sauce**

All roasts served with roast potatoes, Yorkshire pudding, roast gravy, seasonal vegetables & cauliflower puree [SD,D,G,C,EG,MU]

**Vegan Mediterranean vegetable nut roast – selection of seasonal vegetables**

(V) Vegetarian (GF) Gluten Free (VE) Vegan

[ALLERGENS:]

C – CELERY      D – DAIRY      EG – EGGS      F – FISH      G – GLUTEN      N – NUTS  
CR – CRUSTACEANS      L – LUPIN      SD – SULPHUR DIOXIDE/SULPHITES  
PN – PEANUTS      S – SOYA      SS – SESAME SEED  
MU – MUSTARD      MO – MOLLUSCS

[www.halfmoonwarninglid.co.uk](http://www.halfmoonwarninglid.co.uk)

Please note for parties of 8 or more a 10% discretionary service charge will be added.