

# Winter at The Half Moon

## Snacks

Pork & thyme scotch egg

Hummus, chilli, burnt onion, homemade nachos

Gordal olives

Fried chicken

## Starters

Pea & ham soup

Soused mackerel, pickled celeriac & apple salad, compressed cucumber, beetroot

Game terrine, date & tamarind chutney, homemade thyme & rosemary brioche

Crispy lamb belly, butternut squash, pistachio pesto, feta, molasses

Spiced cauliflower, pickled enoki mushroom, roasted wild mushroom, cheese sauce

## Classics

Ndjua fish pie, cabbage and pancetta

Rib eye steak, triple cooked chips, peppercorn, charred onion

Pan roasted cod, crushed garden peas & shallots, malt vinegar, scraps, vinegar & sea salt chips

## Mains

Venison suet pudding, venison loin, smoked pommes puree, confit cabbage & venison belly

Poached & roasted chicken breast, Jerusalem artichoke, wild mushroom, chicken brioche, charred onion

Confit sweet potato, Pickled & roasted cauliflower, coconut milk pearl barley, chilli, yoghurt

Roasted stone bass, shrimp sauce, fennel remoulade, dill emulsion, braised Bok choi chilli & peanut

## Desserts

Forced rhubarb, vodka rhubarb custard, rhubarb & custard shortbread

Dark chocolate tart, mint ice cream

Toffee & treacle sponge, vanilla parfait, lemon curd

Apple crumble, vanilla ice cream

Example Menu - All dishes are subject to availability. The Half Moon may change menu items depending of availability of produce.

