

# THE HALF MOON

## Sunday Menu

2 course £21 / 3 course £26

### Starters

<b>SOUP OF THE DAY (V)</b> Served with ciabatta	£8.00
<b>SCOTCH EGG</b> Served with beetroot piccalilli	£7.00
<b>GUINNESS PIGS IN BLANKETS</b> Served with Chianti and bone marrow gravy	£7.00
<b>WARM PRETZELS (V) (VGA)</b> Sea salt and hot honey drizzle	£7.00
<b>SOUTHERN FRIED CHICKEN</b> Hand coated and served with a southern style gravy. <i>Add extra chicken for £2.50</i>	£8.00
<b>BENGALI KING PRAWNS</b> Green chilli, lime and mint sauce	£8.00
<b>CRISPY PANKO TOFOO™ BITES (VG)</b> Served with a drizzle of sriracha and ranch sauce	£7.00
<b>TEMPURA VEGETABLES (VG)</b> Tenderstem broccoli, peppers, asparagus, onions and kimchi mayonnaise	£7.00

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### Sunday Roasts

<b>ROAST OF THE DAY</b> Served with roast potatoes, mashed potatoes, seasonal vegetables, Yorkshire pudding, and a rich gravy. Choice of beef, pork, turkey or vegetarian wellington.	£17.00
<b>WHY NOT UPGRADE AND HAVE ALL THREE MEATS</b>	£20.00
<b>CHILDS ROAST</b>	£8.50

*Extras*    **CAULIFLOWER CHEESE, PIGS IN BLANKETS, ROAST POTATOES - £3.00**        **YORKSHIRE PUDDING - £1.50**

### Pub Classics

<b>SUET PASTRY PIE</b> Ask Server for todays options, served with mash or chips, garden or mushy peas & gravy	£17.00
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### Desserts

<b>CHOCOLATE BROWNIE (V)</b> Served with vanilla ice cream and chocolate sauce	£7.50
<b>S'MOORES COOKIE DOUGH (V)</b> Served with vanilla ice cream	£9.00
<b>SALTED CARAMEL COOKIE DOUGH (V)</b> Served with vanilla ice cream	£9.00
<b>APPLE CRUMBLE TART (V) (VGA)</b> Served with creamy custard	£9.00
<b>STICKY TOFFEE PUDDING (V)</b> Served with creamy custard	£8.00
<b>LEMON POSSET (V)</b> Creamy hand made lemon posset served with a short bread biscuit	£7.50
<b>CHOCOLATE BROWNIE SUNDAE (V)</b>	£9.00
<b>SELECTION OF JUDES ICE CREAMS (V) (GF)</b> Vanilla, vegan vanilla, chocolate, strawberry and salted caramel	£7.50

### Allergen Information

**(V)** Vegetarian / **(VG)** Vegan / **(GF)** Gluten free / **(VA)** Vegetarian available  
**(VGA)** Vegan available / **(GFA)** Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens.

While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options.

\*All weights stated are approximate and prior to cooking. \*\*Our fish has been carefully filleted however some small bones may remain.

\*\*\*Some of our foods are cooked using genetically modified soya oil.