



THE HALF MOON

KIRDFORD

STARTERS

Mullet, black olive, fennel, spiced fish bisque	£8.50
Oxtail tortellini, trompette mushroom, radish	£8.25
Rabbit saddle, braised leg, parsley root, lobster foam	£9.25
Confit cacklebean egg yolk, hay, burnt leeks	£8.00
(Winter Truffle Supplement)	£4.00
Smoked eel, pink grapefruit, nasturtium, blue meat radish	£8.50

MAINS

Roast hake, mussel chowder, kohlrabi, barbecued leek	£17.50
Salt baked pork rump, pork belly, celeriac and pickled apple	£19.50
Skate, chicken wing, roasted French horn mushroom, pine oil	£18.50
Vegetable wellington, Jerusalem artichoke puree, baby carrots	£16.00
Venison pudding, venison loin, turnip, potato puree	£23.00
Parmesan arancini, enoki mushroom, pickled shimeji, parsley	£16.00

SIDES

Truffle chips	£4.50
Mixed greens with pancetta & chestnuts; braised red cabbage & rooibis tea-soaked sultanas	£4.00 each

DESSERTS

Pine custard, cranberry, pine nuts	£8.00
Bergamot orange, 64% dark chocolate, orange caramel	£8.25
Buttermilk sponge, honeycomb, reduced milk ice cream	£8.00
Treacle tart, treacle jelly, clotted cream ice cream	£7.75
Petit fours for two to share	£10.00

CHEESE

Choose from a selection of English cheeses, all served with biscuits, chutney, grapes and celery

3 for £12.00, 5 for £15.00, 7 for £18.00

BEENLEIGH BLUE

Moist crumbly blue cheese from Ticklemore Dairy in Devon. Light, floral and yoghurt through the Summer months with a more robust flavour throughout the Winter months. (V) (P)

INNES BRICK

A soft goat's cheese from Staffordshire, flavour components range from milky citrus notes to sweetness of hazelnuts. (NP)

CARDO

A washed-rind goats' cheese, with cardoon, a variety of thistle native to the southern Iberian Peninsula, provides a rich savoury texture. (NP)

COOLEA

A pasteurised cow's milk cheese similar to a Dutch Gouda, Coolea has a rich, sweet flavour with hints of hazelnut, butterscotch and honey. (P)

LINCOLNSHIRE POACHER

One of the few cheeses made on the East coast of England – this cow's cheese has sweet pineapple flavours and if you love Comte, you will undoubtedly love Lincolnshire Poacher. (NP)

STICHELTON

An English version of a French Stilton, with soft creamy blue vein throughout, creamier but with a lot of flavour. (NP)

APPLEBY'S CHESHIRE

Appleby's Cheshire cow's cheese is full of flavour and is balanced with juicy acidity and rich mineral flavours, it is the last Cheshire clothbound cheese to be made in England today. (NP)

Our kitchen and front of house team members are always here to assist with any allergen questions you may have - please just inform the team member who is looking after you.

Our fish is responsibly caught from sustainable sources.

Due to the size of our kitchen, we cannot guarantee that our products are free from nuts.

A discretionary service charge of 10% will be added to your bill.