



# THE HALF MOON

KIRDFORD

\*\* DENOTES ITEMS FROM OUR SET LUNCH MENU

TWO COURSES £21.00 THREE COURSES £25.00

## SNACKS (ALL SNACKS ARE INCLUDED WITHIN THE SET PRICE LUNCH MENU)

Pork & black pudding scotch egg, brown sauce	£4.50
Maple glazed chipolata, mustard mayonnaise	£4.50
Fried chicken, harissa emulsion	£4.00
Taramasalata, flatbread	£4.50
Gordal olives & homemade bread, flavored butters	£4.50
Beer onion rings	£4.00
Chunky chips, salt and vinegar powder, bloody Mary dip	£4.00

## STARTERS

Heritage tomato salad, whipped goats cheese, basil, olive	£8.25/15.00
**Chicken ballotine, chicken liver, leek powder, cherry & bacon jam, homemade brioche	£8.25
**Stuffed courgette flower, harissa, summer vegetables	£9.25
Crayfish & crab cocktail, parmesan crisp, bloody Mary	£11.00/19.00
**Pea & Mint summer mousse, lemongrass vinaigrette	£7.75
Cured salmon, pickled cucumber, dill, lemon gel	£9.00

## CLASSICS

Pan-fried cod, crushed peas, malt vinegar gel, chunky chips	£16.50
8oz Ribeye steak, chips, peppercorn, bearnaise emulsion	£24.00
**King prawn & cod burger, chunky chips, salt & vinegar powder	£15.00

## MAINS

Roasted duck breast, butternut squash puree, confit potatoes, cherry, duck jus	£22.00
**Roasted pork loin, pork cheek, pork rib, cauliflower puree, summer vegetables	£17.50
**Sage and ricotta lasagne, sage brown butter	£16.00
Pan roasted Stone bass (clams, brown shrimp), butter sauce	£19.50

## SIDES

Truffle chips	£4.50
Garden peas, pancetta, shallots	£4.00
Fries	£3.50
Beer onion rings	£3.50

## DESSERTS

Orange and vanilla sponge, compressed mango, mango sorbet, white chocolate	£8.20
**Lemon cheesecake, fresh strawberry, sherry gel, strawberry ice cream	£8.50
Knickerbocker glory	£8.75
(white chocolate fudge, brownie pieces, honeycomb, salted caramel ice-cream, chocolate ice-cream)	
Chocolate brownie, chocolate cremeux, chocolate crumb, raspberry sorbet, meringue	£8.00
**Panna cotta and homemade ice cream of the day	£7.75
**Tea or coffee, petit four of the day	£4.00

## OUR GARDEN/INSPIRATION

We take inspiration from our amazing property for some of our dishes ingredients, we have 6 beautiful vegetable and 4 herb plots upon which we draw inspiration for our dishes some of the seasonal vegetables and herbs you are surrounded by are handpicked from the garden minutes before they end up in the finished dish. Some of those ingredients and the uses are listed below:

Pansies & violas – used to garnish many of the starters and main courses

Dill – we use this to make our dill emulsion, the dill is turned into an oil and used to emulsify our free-range eggs

Fennel – this is used in finishing most of our seafood dishes, we also use it to impart flavour into lots of our products from Pork to Stone bass

Mint – as well as using it in fresh mint tea we also use its distinctive flavour in our pea and mint mousse, we also make our mint sauce for Sunday lunch with this abundant herb

Runner beans – whilst not ready just yet our 6 free standing runner bean plants are stunning and they produce the sweetest of beans for us to use in Sunday roast's, side dishes and starter and main course dishes

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.

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.

## CHEESE (PLEASE ASK ONE OF THE TEAM FOR THE CHEESE MENU)

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

3 for £12.00, 5 for £15.00

### BLACK STICK BLUE

Soft blue cheese from Lancashire. Aged for 8-weeks, creamy spreadable tangy finish. (V) (P)

### MONTGOMERY CHEDDAR

Rich and nutty cheese from Somerset. Aged for 1-year to improve flavour. (NP)

### TUNWORTH

Hampshire's answer to Camembert. This soft, white rind cow/s cheese has a rich, sweet and earthy flavour. (P)

### RAGSTONE

Ragstone cheese comes from Herefordshire. Its texture is light and creamy with lactic and lemony flavours. (NP)

### LINCONSHIRE POACHER

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

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