
The Full Moon Inn

Estd 1642

Starters

Potato & leek soup & toasted sourdough	£7.00
Classic prawn cocktail & Marie Rose GFO	£8.00
Mackerel pate, toasted brioche & pickled cucumber	£9.00
Homemade vegetable spring rolls & hoisin	£8.50
Ham hock & smoked chicken terrine, house pickles & brioche	£9.00
Salt baked Heritage beetroot & feta salad	£8.00
Gochujang chicken wings, spring onion & chili 🍴 GF	£8.50

Mains

Roasted topside of Chalk Down Farm beef	£18.00
Roast loin of pork, crackling & stuffing	£18.00
Lentil & nut loaf <i>V, VE</i>	£14.00
<i>Served with roast potatoes, seasonal vegetables & proper gravy</i>	
<i>Smaller roasts for smaller appetites £12.50</i>	
Fillet of Seabass, crushed new potatoes & Romesco sauce	£20.00
Beer battered fish & chips mushy peas & tartare <i>GF</i>	£17.00
The Full Moon Inn Ploughman's	£14.00

On the side

Cauliflower cheese	£6.00
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Dessert

Sticky toffee pudding, toffee sauce & vanilla ice cream	£7.00
Blueberry 'Blondie', roasted white chocolate & raspberry sorbet	£7.00
Vanilla crème brulee, plum compote & shortbread	£7.00
Garden Eton Mess	£7.00
Selection of ice cream	£6.50
Selection of English cheeses, crackers & chutney	£11.00

Coffee

Americano	£2.50
Cappuccino	£2.70
Latte	£2.70
Double espresso	£2.60
Tea/Earl Grey	£2.60
Irish Coffee	£6.50

Service is discretionary. Please let us know of any food allergies or dietary requirements when placing your order.