
The Full Moon Inn

Estd 1642

Starters

Potato & leek soup & toasted sourdough	£7.50
Classic prawn cocktail & Marie Rose GFO	£8.50
Mackerel pate, toasted brioche & pickled cucumber	£9.50
Ham hock & smoked chicken terrine, house pickles & brioche	£9.00
Salt baked Heritage beetroot & feta salad	£8.50
Gochujang chicken wings, spring onion & chili 🌶 GF	£9.00
New Forest asparagus, poached egg & pancetta hollandaise	£9.50

Mains

Roasted topside of Chalk Down Farm beef	£19.00
Roast loin of pork, crackling & apricot stuffing	£19.00
Lentil & nut loaf V, VE	£15.00

Served with roast potatoes, seasonal vegetables & proper gravy

Smaller roasts for smaller appetites £13.00

Fillet of Seabass, crushed new potatoes & Romesco sauce	£21.00
Beer battered fish & chips mushy peas & tartare GF	£18.00
The Full Moon Inn Ploughman's	£15.00

On the side

Cauliflower cheese	£6.00
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Dessert

Sticky toffee pudding, toffee sauce & vanilla ice cream	£7.50
Blueberry 'Blondie', roasted white chocolate & raspberry sorbet	£7.50
Vanilla crème brulee, plum compote & shortbread	£7.50
Garden Eton Mess	£7.50
Selection of ice cream	£6.50
Selection of English cheeses, crackers & chutney	£13.00

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.