

The Full Moon Inn

Estd 1642

Starters

Curried parsnip soup & toasted sourdough	£7.50
Classic prawn cocktail & Marie Rose GFO	£8.50
Dressed crab & chive crumpet	£9.00
Salt baked Heritage beetroot & feta salad	£8.50
Ham hock terrine, chutney, brioche & pickles	£9.00
Black pudding & sage scotch egg, celeriac remoulade	£7.50

Mains

Roasted topside of Chalk Down Farm beef	£20.00
Stuffed pork belly, sage stuffing	£20.00
Miso glazed celeriac V, VE	£16.00

Served with roast potatoes, seasonal vegetables & proper gravy

Smaller roasts for smaller appetites £13.00

Pan fried seabass, chorizo & whitebean cassoulet, seasonal greens	£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	£4.00
Leek gratin & crispy onions	£4.00

Dessert

Sticky toffee pudding, toffee sauce & vanilla ice cream	£7.50
Warm 'Blondie', roasted white chocolate & raspberry sorbet	£7.50
Vanilla pannacotta, spiced plum compote & granola	£7.50
Chocolate mousse, honeycomb, raspberry & almond	£7.50
Selection of ice cream	£6.50
Selection of English cheeses, crackers & chutney	£13.00

Coffee

Americano	£3.00
Cappuccino	£3.20
Latte	£3.20
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.