
The Full Moon Inn

Estd 1642

Starters

Broccoli & Stilton soup & toasted sourdough	£7.50
Classic prawn cocktail & Marie Rose GFO	£8.50
Hot smoked trout & chive crumpet	£9.00
New Forest asparagus, romesco, almond & poached egg	£9.00
Ham hock terrine, chutney, toast & pickles	£9.00

Mains

Slow cooked lamb shoulder	£21.00
Roasted topside of Chalk Down Farm beef	£22.00
Rolled pork belly, sage & fennel	£20.00
Red pepper & almond nut roast V, VE	£18.00

Served with roast potatoes, seasonal vegetables & proper gravy

Smaller roasts for smaller appetites £14.00

Brixham hake loin, fennel, lemon butter & grilled leeks GF	£20.00
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	£8.50
Lemon posset, raspberry sorbet & homemade shortbread	£8.50
Frangelico tiramisu	£8.50
Chocolate mousse, honeycomb, raspberry & almond	£8.50
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.