
The Full Moon Inn

Estd 1642

Starters

Broccoli & Stilton soup & homemade focaccia	£7.50
Classic prawn cocktail & Marie Rose GFO	£8.50
Hot smoked trout & chive crumpet	£9.00
Venison croquette, tarragon mayo	£9.00
Ham hock terrine, chutney pickles & toast	£9.00
Black pudding & sage scotch egg, celeriac remoulade	£7.50
Tomato & basil arancino, basil aioli	£7.50

Mains

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

Served with roast potatoes, seasonal vegetables & proper gravy

Smaller roasts for smaller appetites £14.00

Pan fried hake, fennel, lemon butter & asparagus <i>GF</i>	£20.00
Beer battered fish & chips mushy peas & tartare <i>GF</i>	£18.00
The Full Moon Inn ploughman's lunch	£15.00

On the side

Cauliflower cheese	£4.00
Cheesy leek gratin	£4.00

Dessert

Sticky toffee pudding, toffee sauce & vanilla ice cream	£8.50
Lemon posset, berry compote & homemade shortbread	£8.50
Chocolate mousse, honeycomb, raspberry & almond	£8.50
Rhubarb & custard tart, stem ginger cream	£8.50
Selection of Laycock Dairy ice cream	£6.50

The Full Moon Inn Somerset cheese board £13.00

Godminster Vintage 'Bruton Beauty' cheddar, Bath soft cheese, Bath Blue
Rosemary crackers, apple & Kicking Goat cider chutney, pickled celery

Coffee

Americano	£3.00
Cappuccino	£3.20
Latte	£3.20
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.

Fullmooninn.co.uk

@fullmooninnrudge

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