

The Full Moon Inn

Estd 1642

Starters

- Roasted red pepper & tomato soup, focaccia **V** £7.50
Classic prawn cocktail & Marie Rose **GFO** £8.50
Crab crumpet, cucumber & apple salad £9.00
Black pudding & sage scotch egg, celeriac remoulade £7.50
Grilled peach & burrata salad, rocket, almond & hot honey **V** £9.00

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 **V, VE** £18.00
Served with roast potatoes Yorkies, seasonal vegetables & proper gravy
Smaller roasts for smaller appetites £14.00
Whole plaice, salsa verde, tenderstem & Jersey Royals **GF** £19.00
Beer battered fish & chips mushy peas & tartare **GF** £18.00
The Full Moon Inn ploughman's lunch £15.00
Roasted cauliflower, chickpea & pomegranate salad & tahini **VE** £18.00
Grilled chicken & avocado salad, garden leaves, croutons & Green Goddess dressing £18.00

On the side

- Cauliflower cheese £4.00
Cheesy leek gratin £4.00

Dessert

- Sticky toffee pudding, toffee sauce & vanilla ice cream **GF** £8.50
Treacle tart & rhubarb jam £8.50
Summer berry frozen parfait, pistachio granola & redcurrants **VE** £8.50
Chocolate mousse, honeycomb, raspberry & almond **GF, VE** £8.50
Selection of 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

Currently from our garden and gracing your plates:

Radishes, various lettuces, tomatoes, courgettes, strawberries, raspberries, blackcurrants, onions
thyme, rosemary, chive, sage, basil, rhubarb, green beans, mint, lemon balm, cucumbers.

Coming soon...

Figs, plums, apples, squash & blackberries.

As well as the glut from the gardens of our wonderful Rudge locals!

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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