The Full Moon Inn

Estd 1642

Starters

Garden courgette fritter, confit garlic aioli & pumpkin seeds GF V £6.50
Pigeon Kiev & beetroot ketchup £8.00
Pork, apple & sage scotch egg, mustard mayo £7.50
Chorizo & cheddar croquette & chilli jam £8.00
Haddock brandade & homemade herb crumpet £9.00
Chestnut & celeriac soup, sourdough croutons Ve, GFO £7.50

Mains

Roasted topside of Chalk Down Farm beef £22.00
Rolled pork belly, sage & fennel £20.00
Hazelnut & pumpkin nut roast V, VE £18.00
Served with roast potatoes Yorkies, seasonal vegetables & proper gravy
Smaller roasts for smaller appetites £14.00
Beer battered fish & chips, minted peas & tartare GF £18.00
Loin of line caught pollock, parmentier potatoes, cavalo nero, lemon & caper brown butter £22.00
The Full Moon Inn ploughman's lunch £15.00
Roasted squash, chickpea & kale salad, lemon vinaigrette & pumpkin seeds £18.00

On the side

Cauliflower cheese £4.00

Dessert

Sticky toffee pudding, toffee sauce & vanilla ice cream GF £8.50
Homemade treacle tart & vanilla ice cream £9.00
Summer berry frozen parfait & pistachio granola VE £8.50
Dark chocolate mousse frozen raspberry & honeycomb £9.00
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. 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 01373 830936