

Half Moon

STARTERS

HOMEMADE SOUP OF THE DAY (V) **5.50**
Made using fresh ingredients, served with a crusty bread roll and real butter

QUESADILLAS STARTER (V) **6.95**
Soft floured tortillas fried until golden stuffed with Mexican cheese, jalapeno peppers, red onion and fresh coriander. Served with soured cream and salsa dips
Add Cajun chicken strips for 1.00

CRISPY FRIED CHICKEN WINGS (GF) **7.50**
Tossed in a choice of
- BBQ Sauce
- Sriracha Sauce with a Soured Cream Dip

CLASSIC PRAWN COCKTAIL **7.95**
Plump north Atlantic prawns bound in a piquant Marie rose sauce. Served with brown bread & butter.

NACHO BOWL (V) (GF) **6.50**
Tortilla chips topped with grilled melted cheddar. Soured Cream, guacamole and salsa dips
Add Chef's beef chilli for 2.95

CHIP SHOP CROQUETTES (VG) (GF) **7.50**
Peas and potato encased in a crispy vinegar flavoured batter Served with a Sweet Chilli Dip

CHEF'S PULLED PORK BONBONS **7.75**
Slow cooked pork cooked in chef's recipe wrapped in golden panko breadcrumbs. Served with a Smokey BBQ ketchup.

WELSH RAREBIT (V) **7.75**
On crusty toasted bread served with a spiced apricot chutney

DEEP FRIED GOLDEN CRUMB BRIE WEDGES (V) **7.50**
Served with a Tomato chutney

LOADED CHIPS

TIKKA MARINATED CHICKEN **11.95**
Topped with spring onions and coriander

BBQ PULLED PORK **11.95**
Topped with spring onions and sliced pickles

BEEF CHILLI **11.95**
Topped with spring onions & fresh chilli's

Choice of salad toppings
Iceberg Lettuce, Tomatoes, Cucumber and Red onion

Choice of Sauce
Mint Yoghurt, Sweet Chilli Sauce or Sriracha

FISH

CHEF'S BEER BATTERED COD FILLET **13.95**
With homemade chips, mushy peas and tartare sauce

CRISPY COATED WHOLETAIL SCAMPI **12.95**
With homemade chips, garden peas & tartare sauce

BAKED SEA BASS FILLETS **16.50**
In a lemon & parsley butter on a bed of spinach with porcini mushroom & ricotta cheese ravioli

CHEF'S PIES

Served with choice of potato and garden peas

CHICKEN, PULLED HAM & LEEK **14.95**
In a welsh mustard cream sauce topped with a puff pastry lid

BRAISED BEEF & MUSHROOMS **14.50**
In a Brains ale gravy topped with a puff pastry lid

SHEPHERD'S PIE (VG) **13.95**
Brown lentils, mushrooms, carrots and spinach in a tomato & thyme base sauce. Topped with Bubble and Squeak cakes.

GRILLS

All served with a choice of potato and a grill garnish
Add 5 pieces of scampi to your grill for 3.95

8OZ GAMMON STEAK (GF) **12.95**
Served with a fried egg or grilled pineapple
Add an extra Egg or Pineapple for 1.00

APROX. 20OZ. T-BONE (GF) **29.95**

8OZ. RIB EYE (GF) **18.95**

8OZ. RUMP STEAK (GF) **14.95**

16OZ. RUMP STEAK (GF) **22.50**

10OZ. SIRLOIN STEAK (GF) **21.75**

THE HALF MOON MIXED GRILL **23.95**
Prime choice of grilled 8oz gammon, 4oz rump steak, chicken breast, 2 Pork sausages topped with a fried egg or grilled pineapple

Add an extra Egg or Pineapple for 1.00
Upgrade your 4oz Rump to 8oz Rump for 3.95

BURGERS

All served in a toasted brioche bun with lettuce, rocket & tomato topped with crispy fried onions.
+ A Side of chef's slaw and homemade chips

THE HALF MOON GOURMET BURGER **11.95**
6oz Celtic Pride beef patty

CHEFS BBQ PULLED PORK **11.95**
Slow cooked pork cooked in chef's recipe mouth-watering smoky barbecue marinade

CORIANDER & CHICKPEA BURGER (VG) **11.95**
Chef's spiced chickpea patty, topped with mint mayo and a sweet chilli dip *(Not Served with Slaw)

MIGHTY MOON BURGER **18.95**
6oz celtic pride beef patty, Cajun chicken, bbq pulled pork, bacon & cheddar cheese

Add Cheddar cheese, chilli cheese, salsa, bacon, fried egg or grilled pineapple for 1.00 each

Add a 6oz beef patty, beef chilli or BBQ pulled pork for 3.95 each

STONE BAKED PIZZA

ALL OUR DOUGH IS MADE FRESH IN HOUSE

CLASSIC MARGHERITA (V) 11.00

Our tomato sauce topped with mozzarella cheese

HAWAIIAN 13.00

Topped with premium ham and fresh pineapple

MOON FEAST 14.00

Chunks of chicken breast, pepperoni, bacon and premium ham

HOT 'N' SPICY 13.00

Jalapenos, red onions, Cajun chicken, fresh coriander, topped with Mexican chilli cheese

PEPPERONI PLUS 13.00

Double Pepperoni

VEGAN SUPREME (VG) 13.00

Red onions, sweetcorn, fresh tomatoes and mushrooms, topped with vegan cheese

BBQ CHICKEN 13.00

Chicken breast, sweetcorn & red onions served on a BBQ sauce base

EXTRA TOPPINGS:

Red onions, sweetcorn, fresh tomatoes, mushrooms, jalapenos, pineapple, mozzarella cheese, chilli cheese, vegan cheese

for 1.00 each

Chicken pieces, Cajun chicken pieces, premium ham, bacon, pepperoni

for 1.40 each

CLASSICS

CHICKEN BREAST (GF) 12.95

Topped with chef's peppercorn sauce or chef's garlic and mushroom sauce. Served with a choice of potato and peas

BUTTERFLY CAJUN CHICKEN BREAST (GF) 11.95

In a warming spiced Cajun coating. Served with a choice of potato and peas

THE HALFMOON MELT (GF) 13.95

Butterfly chicken breast topped with crispy bacon, melted cheddar cheese and sticky BBQ sauce. Served with a choice of potato and peas

HOMEMADE BEEF LASAGNE 12.95

Served with a wedge of garlic bread, choice of potato and a dressed salad

CHEF'S BOILED HAM (GF) 10.95

Thickly sliced, topped with double fried eggs or grilled pineapples, served with garden peas and homemade chips

MEXICAN CHILLI CON CARNE (GF) 11.95

Beef mince stewed in Mexican spices, served with fluffy rice, Nachos, soured cream and guacamole.

TANDOORI CHICKEN TIKKA MASALA (GF) 14.95

Chef's tandoori marinated Chicken supreme in an authentic tikka masala sauce. Served with fluffy white rice, poppadum & mango chutney

CHEF'S CHOICE

QUESADILLAS (V) 13.95

Soft floured tortillas fried until golden, stuffed with Mexican cheese, jalapeno peppers, red onion and fresh coriander. Served with soured cream and salsa dips

Add Cajun chicken strips for 1.95

ROAST BELLY PORK 15.95

Slow-roasted in cider served with creamy mash potato and greens. With an apple, sage and cider gravy

SPICED LAMB RUMP 17.95

Served with Crushed new potatoes & leaf spinach With a coconut madras gravy

BRAISED OX CHEEK (GF) 16.95

In a rich red wine gravy on a bed of creamy mash potato and vegetables

MUSHROOM STROGANOFF (GF) (VG) 13.95

A selection of mushrooms cooked in a paprika cream sauce. Served on fluffy white rice.

SIDES

HAND CUT HOMEMADE CHIPS (V) (GF) 3.95

CHEESY CHIPS (V) (GF) 4.95

SWEET POTATO FRIES (V) 3.95

OVEN BAKED GARLIC BREAD (V) 3.50

CHEESY GARLIC BREAD (V) 4.30

CHILLI CHEESE GARLIC BREAD (V) 4.30

RUSTIC BEER BATTERED ONION RINGS (V) 3.50

FRESH DRESSED CRISP SALAD (V) (GF) 3.95

CHEF'S PEPPERCORN SAUCE (GF) 2.95

CHEF'S GARLIC & MUSHROOM SAUCE (V) (GF) 2.95

HALF MOON COLESLAW (V) (GF) 2.75

WARM BAKED BREAD ROLL & WELSH BUTTER (V) 1.95

HOMEMADE GRAVY (GF) 2.50

UPGRADE YOUR POTATO CHOICE ON ANY MEAL TO SWEET POTATO FRIES FOR 2.00

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE

PLEASE ADVISE YOUR SERVER ON ANY FOOD ALLERGIES



GET 3% BACK* IN LOYALTY CASH WITH OUR LOYALTY CARD

ASK YOUR SERVER FOR YOURS

*SOME EXCLUSIONS APPLY

GIFT CARDS ALSO AVAILABLE