

The Moon Highgate Menu

TO SHARE

- Sour Dough** - whipped butter, sea salt (VG*) 4
Rosemary Focaccia - roast garlic aioli (VG*) 4
Olives - Small / Large (VG) 3 / 5.50

TO START

Isle of Wight Tomatoes (VG*) - 7.20
aged feta cheese, black garlic emulsion, black olive tapenade

Pressed Terrine of Chicken, Leek and Mushroom - 7.70
lovage mayonnaise, pickled wild mushrooms

Soup of the Day - sour dough (VG) - 6.50

Cashew Nut Labneh - (VG) - 7.50
radish top salsa verde, summer vegetable salad

Cornish Crab Cocktail - 9.20
peach puree, crab ketchup, peach, sour dough crisp

Smoked Haddock Fishcake - 7.60
pickled fennel, gem, cucumber relish

THE MIDDLE

Roasted Fillet of Hake - 19.00
escabche vegetables, roast fennel, saffron emulsion

Corn Fed Chicken Breast - 19.20
summer vegetables, fondant potato, parmesan & truffle crust

Spiced Roast Cauliflower (VG) - 16.00
spinach potatoes, aubergine puree, masala, crisp onions

Loin of Winster Valley Roe Deer - 21.50
braised shoulder, quinoa, watercress pesto, roast carrot

Cannelloni of British Ricotta & Broccoli (V) - 15.50
, goat's cheese

SIDES

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| Hand Cut Chips (VG) 4 | Green Beans, Roast Onions & Tomato (VG) 4 |
| Truffle and Parmesan Hand Cut Chips 4.50 | Maple Glazed Carrots (VG) 4 |
| Roast New Potatoes, Garlic & Rosemary (VG) 4 | Buttered Spring Cabbage (VG*) 4 |

- PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE -

V - VEGETARIAN
VG - VEGAN
VG* - CAN BE VEGAN

THE END

Sticky Toffee Pudding (V) - 6.50
butterscotch sauce, vanilla ice cream

Vanilla Panna Cotta (V) - 7
poached rhubarb, ginger beer jelly, rhubarb sorbet, honeycomb

Bitter Chocolate Ganache (VG) - 7
forest berry compote, black cherry sorbet

Strawberry Cheesecake (V) - 7
shortbread crumb, strawberry icecream

Cheese & Biscuits (V) - 8.50
treacle bread, fruit, walnuts, chutney

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