

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) 3.25 / 6.00

TO START

Chepyn Blue Cheese Custard (V) - 8.00
pear, walnut, endive salad

Chicken Liver Parfait - 7.60
caramelised onion marmalade, sour dough toast

Soup of the Day - freshly baked bread (VG*) - 6.50

Variations of Beetroot - (VG) - 7.90
whipped tofu, caraway

In House Pheasant Sausage - 7.60
parsnip puree, confit onion, chestnut, red wine sauce

Citrus Cured Scottish Salmon - 8.20
pickled fennel, dill emulsion, apple, wholemeal loaf

THE MIDDLE

Roast Fillet of Cod - 19.50
winter roots, lentils du puy, jerusalem artichoke sauce

Braised Shin of Beef - 19.00
creamed mashed potato, roast carrot, cavolo nero, red wine sauce

Corn Fed Chicken Breast - 19.20
salt baked celeriac, garlic confit, sweet celery, thyme jus

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

Butternut, Kale & Ricotta Rotolo (V) - 16.00
butternut sauce, chestnut

8oz Sirlion of Beef - £24.00
mushroom & grain mustard sauce, straw potato fries

SIDES

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| Hand Cut Chips (VG) 4 | Piccolo Parsnips, Maple Syrup (VG) 4 |
| Truffle and Parmesan Hand Cut Chips 4.75 | Crushed Carrot & Swede (V) 4 |
| Creamed Mashed Potato (VG*) 4 | Buttered Savoy 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

Apple Crumble (V) - 7.50
cinnamon ice cream, crème anglaise

Bitter Chocolate Tart (V) - 7
clementine ice cream

Caramelised Pineapple Tart (VG*) - 7.50
rum and caramel sauce, coconut sorbet

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

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