

THE MOON

HIGHGATE

to share

freshly baked sour dough & creamed butter (VG*) - 3.50
olives (VG) - small 3.00 - large - 5.50
freshly baked tomato & rosemary focaccia & olive oil (VG) - 3.50

to begin

variations of beetroot - roasted, pickled and relish, - 7.20
hazelnuts, blueberries (VG)
smooth chicken liver parfait - caramelised onion marmalade, - 7.50
toasted sour dough
cornish mackerel - cucumber, pickled fennel, horseradish, sauce vierge - 7.40
crispy monk fish cheeks - white wine velouté, tartare and dill emulsion - 8.50
butterbean and white onion soup - sour dough (VG) - 6.00

the middle

roast collar of rare breed pork - 19.00
roast apple, black pudding, savoy cabbage, parmentier potatoes, thyme jus
pan roasted cumbrian chicken - 17.20
braised barley, sweetcorn, chestnut mushroom, sherry sauce
roasted cauliflower (VG) - 16.00
spiced potato and spinach, aubergine puree, crisp onions, masala
roast fillet of cod - 17.50
fondue of leeks and mushrooms, jerusalem artichoke puree, roast juices
potato gnocchi (V) - 16.00
roast butternut, cavolo nero, pumpkin pesto

something on the side

maple glazed roast carrots (VG) - 3.50 - broccoli, dukkah, lemon (VG) - 3.50
hand cut chips (VG) - 3.50 - hand cut chips with truffle & parmesan - 4.00
fries (VG) - 3.00 - leaf salad, house dressing (VG) - 3.00

- please inform your server of any food allergies you may have -

(V) VEGETARIAN
(V*) CAN BE VEGETARIAN
(VG) VEGAN
(VG*) CAN BE VEGAN

the end

sticky toffee pudding & butterscotch sauce (V) - 7.00

vanilla ice cream

vanilla bavarois (V) - 7.00

poached rhubarb, ginger & apple, honeycomb

apple crumble tart (V) - 7.00

caramel ice cream, crème anglaise

bitter chocolate ganache (VG) - 7.00

blackberry compote, bitter chocolate sorbet

selection of cheeses (V) - 8.50

crook blue, fellstone, black bomber, biscuits, chutney, walnuts, fruit

Affogato - vanilla ice cream, espresso - 5.50

Affogato - chocolate sorbet, espresso (VG) - 5.50

Selection of Tea and Coffee - with homemade chocolate - 2.80