

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

Heritage Tomatoes (V) - 8.10
burrata, olive tapenade, moscatel vinaigrette

Chicken Liver Parfait - 7.20
onion marmalade, toasted sour dough

Soup of the Day (VG) - 6

Grilled English Asparagus (VG) - 7.20
cannellini bean humus, hazelnut pesto

Smoked Mackerel - 7.40
beetroot custard, apple jelly

Panko Crumbed King Prawns - 9.40
lime, fennel, pickled jalapenos

THE MIDDLE

Roast Halibut - 19.10
english asparagus, cockles, capers, cucumber, lemon butter, roasted gem

Slow Cooked Ox Cheek - 18.80
courgette, confit new potatoes, black bomber and onion layonnaise

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

Rare Breed Pork Loin - 17.80
roast hispi cabbage, potato terrine, smoked tomato sauce, pineapple pickle

Cannelloni of British Ricotta & Broccoli (V) - 15.10
toasted almond, goat's cheese

SIDES

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

White Chocolate & Lime Bavarois (V) - 7
hazelnut sponge, dark chocolate sorbet

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

Baked Egg Custard Tart (V) - 7
poached rhubarb, ginger crumb

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

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

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