

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

woodland mushroom soup - sour dough (VG) - 6.00

the middle

pan roasted cumbrian chicken - 17.20

braised barley, sweetcorn, chestnut mushroom, sherry sauce

roast loin of roe deer - 21.50

braised faggot, jerusalem artichoke, celeriac, damson ketchup

roasted cauliflower (VG) - 16.00

spiced potato and spinach, aubergine puree, crisp onions, masala

baked stonebass - 18.00

aubergine kasundi, tabbouleh and yogurt espuma

potato gnocchi (V) - 16.00

roast butternut, cavolo nero, pumpkin pesto

something on the side

maple glazed roast carrots (VG) - 3.50

roasted courgettes, spiced pepper, lemon (VG) - 3.50

hand cut chips (VG) - 3.50 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
(V) VEGAN
(VG*) CAN BE VEGAN

the end

sticky toffee pudding & butterscotch sauce (V) - 7.00

vanilla ice cream

lyth valley damson custard (V) - 7.00

damson ice cream, shortbread crumble

bitter chocolate & pistachio ganache (VG) - 7.50

black cherries, cherry sorbet, croquante

selection of cheeses (V) - 8.50

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