

THE MOON

TAKE AWAY MENU SUNDAY 22nd NOVEMBER

TO SHARE

freshly baked sour dough (VG) – 3.00

freshly baked tomato & rosemary focaccia (VG) – 3.00

TO BEGIN

rare breed ham hock terrine – 5.50

pineapple pickle, mustard and radish salad

smoked haddock & mackerel fishcake – 5.50

fennel and kohlrabi salad, curry mayonnaise

woodland mushroom soup (VG) – 4.50

THE MIDDLE

roast breast of cumbrian chicken – 11.00

yorkshire pudding, seasonal vegetables, roast gravy

roast sirloin of cumbrian beef – 12.50

yorkshire pudding, seasonal vegetables, roast gravy

celeriac schnitzel – 11.00

roasted shallots, braised leeks, mushroom fricasee (VG)

roast fillet of cod – 11.00

white bean and pepper cassoulet, confit garlic, salsa verde

SOMETHING ON THE SIDE

Broccoli, dukkah, lemon (VG)
– 3.00

maple glazed roast carrots (VG)
– 3.00

cauliflower cheese (V) – 3.75

hand cut chips (VG) – 3.00

hand cut chips with
truffle & parmesan – 3.50

THE END

sticky toffee pudding & butterscotch sauce (V) – 4.50

bitter chocolate mousse (VG) – 5.50

cinder toffee, passionfruit, toasted coco nibs, orange

salted caramel choux bun (V) – 5.00

almond custard

selection of cheeses (V) – 6.50

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

COLLECTION TIMES

FRIDAY / SATURDAY 5 – 8 PM

SUNDAY 12 – 3 PM

ORDER IN ADVANCE

– order by email

– state day & time

– call to pay 1 hour before
collection

ORDER ON THE DAY

– call us between 4pm and 7pm for
friday & saturday, or between 11am
and 2pm on sunday

– order and pay over the phone

01539 729254 // info@themoon-
highgate.com

(V) vegetarian (VG) vegan
please inform us of any food allergies you may have