

# THE MOON

HIGHGATE

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## 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

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## 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

soup of the day - sour dough (VG) - 6.00

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## the middle

pan roasted cumbrian chicken - 17.20

braised barley, sweetcorn, chestnut mushroom, sherry sauce

roast red leg partridge - 19.00

celeriac, roast shallots, savoy cabbage, lentil veloute

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

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## 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 us of any food allergies you may have -

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

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**the end**

**sticky toffee pudding & butterscotch sauce (V) - 6.00**

**caramelised pear tart (VG) - 6.50**

**selection of cheeses (V) - 8.50**

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