



FACEBOOK, TWITTER & INSTAGRAM TheHalfMoonPub

## WEST END CABARET – SET MENU

### STARTERS

**Salt Beef and Heritage Tomato Salad**, fresh horseradish and paprika crème fraîche

**London Porter Smoked Salmon**, toast, caper butter, fresh horseradish, lemon

(v) **Salted Aubergine Gremolata**, Laverstoke mozzarella

(ve) **Carrot & Curried Lentil Soup**

### MAINS

**Corn-fed Chicken Breast**, gratin potatoes, savoy cabbage, madeira sauce

**Spiced Cod**, cauliflower puree, mango salsa, burnt spring onion

(v) **Sauteed Gnocchi**, vine tomatoes, broccoli, peas, Laverstoke mozzarella, broccoli pesto

**Pan Roasted Duck Breast**, heritage carrots, feta and mint

### PUDDING

**Sticky Orange & Polenta cake**, natural yoghurt, orange syrup

**Pear Tarte Tatin**, toffee sauce, Fuller's vanilla ice cream

**Paul's Chocolate Brownie**, Fuller's vanilla ice cream

**Selection of British Cheeses**, crackers, celery sticks, grapes, apples, quince jelly (+£3.50 supplement)

Cropwell Stilton – Croxton Manor Brie – Black Bomber Cheddar

Mike Blizzard, Head Chef



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of any allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.