

For Starters

Check out the Tapas menu as an alternative to these starters

Chef's Soup of the Day £ 4.50

Our Soup is made with love, a selection of creamy, savory and hearty soups freshly prepared to tantalize your taste buds. Served with a chunk of crusty bread and British butter (V)

Country Ardennes Pate £ 4.95

Coarse Ardennes Pate, full of porky flavour with a hint of cognac, served with toasted ciabatta slices and butter with a fresh salad garni

Chicken wings of Fire £ 4.95

Succulent chicken wings drizzled and sticky in hot pepper sauce, chilli and spices, Served with a cool mayonnaise and salad garni

Deep Fried Brie Wedges £ 4.50

Chunks of soft delicious Brie coated in a crispy crumb, deep fried till melty and served with a tangy Cranberry sauce and salad garni (V)

Bruschetta £ 3.95

Chunky sliced bruschetta rubbed with garlic, drizzled with olive oil and topped with juicy plum tomato, red onion and fresh basil (V)

Gambas Pil Pil £5.95

Beautiful Whitby Prawns marinated in paprika, garlic, chilli, ginger and lemon juice then coated in a crispy crumb and deep fried, served with a lemon wedge and salad garni

Chicken Satay and Peanut Sauce £ £4.95

Tender chunks of chicken mixed with chef's selection of spices formed onto wooden skewers and served with a tasty peanut dipping sauce, mixed leaves and salad garni

The Main Event

Chef's Home-made Classic Steak and Ale Pie £ 8.95

Tender chunks of British Beef slowly simmered in an Ale liquor served with your choice of creamy mash or crispy chips, garden or mushy peas and topped with lashings of sumptuous beefy ale gravy

Battered Scampi £ 8.95

Crisp battered succulent Whitby Scampi served with chips and your choice of garden peas or mushy peas with a salad garni and a fresh lemon wedge for squeezing over.

Chef's Handmade Lasagne £ 8.95

Layers of pasta generously topped with chef's own tasty meaty, bolognaise sauce and topped with a dreamy, cheesy béchamel sauce and oven baked. Served with salad and garlic bread

Panzerotti Fungi £ 8.95

Half Moon shaped pasta parcels filled with a mix of ricotta and Porcini Mushrooms topped with chef's delectable creamy mushroom sauce. Served with a garlic & herb Ciabatta slice

Chicken Chasseur £ 8.95

Our take on a French classic, succulent chicken breast smothered in an espagnole sauce with mushrooms and shallots. Served with buttery new potatoes & seasonal vegetables

Slow Roasted Lamb Shank with Minted Gravy TBC

Luxurious fall-apart tender bone-in *lamb* with a sweet, rich *gravy*, *cooked* super *slow* for tenderness. Served with buttery new potatoes or creamy mashed potatoes & seasonal vegetables

Beef Rib in Red Wine TBC

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Don't Forget to check out the specials boards for further choices

Hot Off The Grill

Half Moon Mixed Grill

A Flavoursome mix of rump steak, gammon, chicken breast, Cumberland sausage all topped with a free range egg, served with a grilled mushroom, fresh tomato, peas and gorgeous crispy chips – This dish is for those with a mahoooooosive appetite, not for the faint hearted

£ 17.95

Rump Steak

Locally sourced lipsmacking mature tender rump steak grilled to your liking and served with crispy chips, grilled tomato, peas and beer battered onion rings and a fresh side salad.

£ 12.95

Rib Eye Steak

Sumptuously tender rib eye steak grilled to your liking and served with golden crispy chips, grilled vine tomato, garden peas, beer battered onion rings and a fresh side salad.

£ 15.95

Fancy a bit on the side? Why not order

Creamy Peppercorn sauce.....	£ 1.95
Blue Cheese sauce.....	£ 1.95
Beer battered Onion Rings	£ 2.50
Garlic Bread.....	£ 1.95
Breaded Garlicky Mushrooms	£ 2.50
Fresh Vegetable Selection.....	£ 1.95
Fresh Side Salad.....	£ 2.50

Chef's Signature Burger Menu

Chef's crafted burgers with his favourite ingredients and flavours.

Locally sourced ingredients, delicious every time.

Half Moon Half Pounder with Cheese

For the burger purist: 1/2 lb Beef patty grilled to perfection topped with bubbling cheese served in a toasted brioche bun with salad & burger sauce **£ 10.95**

Get Naked

¼ lb Beef Patty

Served in a toasted Brioche bun with salad on the side **£8.95**

The Hangover Cure Burger

¼ lb Beef patty, topped with bacon, mushrooms and a fried egg

Served in a toasted Brioche bun **£ 8.95**

Chicken Licken Burger

Butterflied Chicken Breast succulently grilled topped with cool Mayo

Served in a toasted Brioche bun with salad on the side **£ 8.95**

Country Garden Burger

A Lightly spiced mix of broad beans, peas & spinach coated in a oaty, herb flecked crumb

Served in a toasted Brioche bun with salad on the side **£ 8.95**

Hawaiian Burger

¼ lb Beef patty, topped with a sweet pineapple ring and melted cheese

Served in a toasted Brioche bun with salad on the side **£ 8.95**

The Dribbler Burgers

Napkins at the ready?

The Italian Burger

¼ lb Beef Patty dribbling with Chef's special Ragu sauce

Served in a toasted Brioche bun with salad on the side **£ 8.95**

Meaty Mexican

¼ lb beef patty oozing chilli beef sauce

Served in a toasted Brioche bun with salad on the side **£ 8.95**

Slow and Low Burger Combo

¼ lb Beef Patty topped with our 'slow and low' cooked marinated pulled pork dripping in BBQ sauce

Served in a toasted Brioche bun with salad on the side **£ 8.95**

All the above are served with a side of chips and salad garnish

The Famous Yorkshire Pudding Menu

Big Banger

A huge pud filled with succulent locally sourced pork sausages and lashings of gravy or veggie sausages with vegetable gravy all served with or without onions **£ 9.95**

Cottage Delight

A huge pud filled with lean minced lamb delicately seasoned with herbs and vegetables gently cooked in a rich, deeply flavoured gravy **£ 9.95**

Steak & Black Sheep Ale

A huge pud filled with tender slow cooked chunks of steak steeped in "Black Sheep" bitter for a delicious melt in the mouth delight **£ 9.95**

The Mexicana

A generous portion of tasty minced beef with red kidney beans and chef's piquant chilli sauce **£ 9.95**

The Bologna

Intensely flavoured chef's special ragu sauce with succulent minced beef, cooked to perfection **£ 9.95**

The Mini Moon £8.95

For little people or those of you with smaller appetites why not choose the mini moon pud filled with the same delicious fillings as above.

Our Little Peoples Menu

Chicken Goujons

Fresh chicken breast dipped in chef's light crisp batter

Pork Sausage

Large locally sourced prime pork sausage

Mini Moon Burger

Flame grilled beef patty, served in a burger bun

Macaroni Cheese

Deliciously cheesy soaked macaroni

All the above are served with your choice of baked beans or garden peas
Crispy chips or new potatoes and salad garni

£ 4.95

Ice Cream Sundae

Choose From

Delicious Strawberry, Chocolate or Vanilla Ice Cream

1 – Scoop £ 1.95

2 – Scoops £ 2.45

3 – Scoops £ 2.95

Check out our games menu

A selection of traditional games for you to borrow and play

From cards, dominos, connect 4 to squabble oops I mean scrabble 😊

Sweet Sensations

Raspberry Pavlova £ 4.95

Wonderful raspberry ice cream with fruit pieces piped on an Italian meringue base. Raspberry and vanilla slices then crowned with a meringue rosette. (GF)

Gooseberry & Apple Treacle Crumble Tart £ 4.95

A delightful mix of gooseberry's and bramley apples surrounded by a crunchy crumbly tart that's made with traditional treacle.

Classic Chocolate Sponge Pudding £ 4.95

Enjoy this gorgeously chocolatey sponge served hot with your choice of fresh cream, vanilla ice cream or custard

Salted Caramel Cheesecake £ 4.95

Crunchy toasted buckwheat with a layer of vanilla ice cream cheesecake and topped with a yummy creamy caramel sauce

Chocolate Cornet Pavlova £ 4.95

Dark Chocolate filled with crunchy meringue pieces, rich chocolate ice cream and topped with a heavenly white chocolate sauce (GF)

Sticky Toffee Pudding £ 4.95

Superbly sticky toffee sponge oozing with toffee sauce and served with your choice of fresh cream, vanilla ice cream or custard (GF)

All our desserts are available to take away for those with a sweet tooth but a full tummy
They are all served with a little pot of fresh cream just for good measure, just ask your waiting staff