

Main Menu



Starters & Sharing Plates

VG*	Charred Padrón Peppers & Baby Gem finished with red mole sauce & queso fresco	6.50
	Salt n Pepper Squid aioli and lemon	8.00
V	Mini Baked Camembert tomato & chilli jam, pickled jalapeño, onion seeds and flat bread	9.50
V/VG*	Dirty Fries choice of toppings, pickled jalapenos, mozzarella, sriracha mayo *Brisket Burnt Ends *Maple Bacon *Sweet Potato	7.00
V	Garlic and Herb Flatbread	3.75
V	Garlic and Cheese Flatbread	4.50
V	Garlic, Cheese & Chilli Flatbread	5.00
	Docker Meats Moons Docker Bakery sourdough. Moons Green beer sticks, pork collar and saucisson. Accompanied with homemade chutney, olives, house pickles, dried fruit and roasted nuts, smoked butter *For 2 people to share	14.00
V/VG*	Nachos choice of toppings, pit beans, pickled jalapeños, cheese sauce *Sweet Potato *BBQ Pulled Pork or Smoked Brisket	9.00 12.00

Taqueria

2 for 8.00 or 3 for 12.00

Tacos can be made gluten free

GF	Smoked and Sauced 12 hour smoked brisket, salsa verde, queso fresco, pico de gallo, on a blue corn tortilla
	BBQ Pulled Pork BBQ pulled pork, pickled red cabbage and jalapeño, crema, coriander, iberico crackling
VG	Korean Mushroom bulgogi, kimchi, sesame salsa macha, mushroom powder
	Baja Fish Asian slaw, pickled cucumber, coriander, tajin, adobo crema
	Beef Chimichanga deep-fried Tex-Mex taco with salt lime and crema

Burgers

	Steak Burger brioche bun, gem lettuce, beef tomato, cheddar, mustard and truffle mayo, house BBQ sauce, fries and red slaw *Add maple bacon £1	14.00
	Korean Fried Buttermilk Chicken Burger brioche bun, gem lettuce, beef tomato, kimchi mayo, fries and Asian slaw	14.00
VG	Moving Mountains Vegan Burger served in a toasted bun with vegan cheese, gem lettuce, beef tomato, harissa ketchup, hand cut fries and Asian slaw	13.00

Mains

	Smoked Meat Platter brisket, ribs, hotlink sausage, smoked BBQ pulled pork, charred corn, house pickles, fries, & cornbread	27.00
GF	White Hart Fish Pie cod, salmon, smoked haddock, and tiger prawns, cooked with leeks and dill, topped with smoked mash and mature cheddar	15.00
	Fish and Chips local skinless cod with fries, peas & tartare sauce	14.00
GF	8oz Ribeye served with fries, grilled tomato & mushroom *Sauces: Peppercorn, Blue Cheese, Smoked Garlic Butter	Market Price 2.00
VG*	Cauliflower Steak charred tenderstem broccoli and fries	10.00
V/VG*	Katsu Curry buttermilk chicken or sweet potato, sticky rice, house pickled salad	12.00/10.00
	Pulled Pork Bun tomato & chilli jam, pickles and hand cut fries	10.00

Salads

	Charred Chicken mixed leaf, cherry tomatoes, elote, croutons, salsa verde, spring onion, & roasted nuts	11.50
V	*Halloumi	11.00
VG	*Sweet Potato	10.00

Pizzas

Stonebaked Pizza

	The Martello mozzarella, tomato sauce, basil	11.00
	The Diablo hotlink sausage, pickled jalapeño, tomato sauce, mozzarella	13.00
	Moons Green saucisson, pork collar, chorizo, tomato sauce, mozzarella finished with truffle oil	14.00
VG*	The Greek One feta, olives, cherry tomatoes, pickled red onion and spinach	13.00

Sides

VG	Hand Cut Fries	3.00
VG	Sweet Potato Fries	3.75
V	Halloumi Fries	5.00
VG	Cajun Fries	3.75
V	Mac n Cheese	5.00
V/VG*	Pit Beans	5.00
VG	Corn Ribs	5.00
V	Red Slaw	2.00
VG	Asian Slaw	2.00

GF: Gluten Free V: Vegetarian VG: Vegan V/VG*: Can be made vegetarian/vegan
Please Note: During busy periods please allow a minimum of 30 mins for your food to be served.

VG* Charred tenderstem broccoli with 4.00
smoked garlic butter