



Main Menu

Starters & Sharing Plates

	Smoked Beef Croquette celeriac slaw and BBQ sauce	7.50
V	Baked Camembert tomato & chilli jam, pickled jalapeño, and flat bread	10.50
	Seared Tiger Prawns garlic, chilli & coriander butter, served with toasted sesame seeds and sourdough	8.00
	*Serve as a main course:	15.00
V/VG*	Dirty Fries brisket burnt ends, pickled jalapenos, mozzarella, sriracha mayo	7.00
VG*	Garlic and Herb Flatbread	3.75
VG*	Garlic and Cheese Flatbread	4.50
VG*	Garlic, Cheese & Chilli Flatbread	5.00
	Docker Meats Moons Docker Bakery sourdough, Moons Green beer sticks, pork collar and saucisson, Chef's cheese of the week. Accompanied with homemade chutney, olives, house pickles, dried fruit, & roasted nuts *For 2 people to share*	16.00
V/VG*	Nachos pit beans, pickled jalapeños, cheese sauce Choose toppings from: BBQ Pulled Pork or Smoked Brisket	12.00

Taqueria

2 for 10.00 or 3 for 15.00

Tacos can be made gluten free

Smoked and Sauced 12 hour smoked brisket, salsa verde, queso fresco, pico de gallo

BBQ Pulled Pork BBQ pulled pork, pickled red cabbage and jalapeño, crema, coriander, Iberico crackling

Baja Fish Asian slaw, pickled cucumber, coriander, tajin, adobo crema

VG* **Cauliflower & Walnut Chilli** crema, pickled jalapeños, cheddar & coriander, confit tomatoes

Burgers

Steak Burger brioche bun, gem lettuce, beef tomato, cheddar, mustard & truffle mayo, house BBQ sauce, fries, and celeriac 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, celeriac slaw, house pickles, fries, & cornbread	28.00
GF	White Hart Fish Pie cod, salmon, smoked haddock, and tiger prawns, cooked with leeks and dill, topped with smoked mash and mature cheddar. Accompanied with seasonal greens	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
V/VG*	Popcorn Cauliflower with aioli, hand cut fries and charred corn	11.00
	Smoked Beef Ragù smoked beef in a rich tomato sauce with tagliatelle and parmesan crisps	15.00
V*	*Swap beef for mushroom	11.00
	BBQ Pulled Pork Bun melted cheddar, tomato & chilli jam, pickles, and hand cut fries	11.00

Salads

	Charred Chicken mixed leaf, cherry tomatoes, elote, croutons, salsa verde, spring onion, & roasted nuts	11.50
V	*Swap chicken for halloumi	11.00

Wood Fired Pizza

VG*	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 & spinach	13.00
	The Capricciosa smoked ham, mushrooms, mascarpone, mozzarella, and tomato sauce	13.00

Sides

VG	Hand Cut Fries	3.00	V/VG*	Pit Beans	5.00
VG	Sweet Potato Fries	3.75	V	Mac n Cheese	5.00
V	Halloumi Fries	5.00	V*	Street Corn	6.50
VG	Cajun Fries	3.75	V	Celeriac Slaw / Asian Slaw (VG)	2.00

Sunday Lunch served with all the trimmings

	Roast Pork, Beef or Chicken	13.50
	Mixed Roast	14.00
VG*	Nutroast	11.00