

# THE HALF MOON

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## Allergy Advice

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**Ce**-Celery **Cr**-Crustaceans **Eg**-Eggs **Fi**-Fish **Gl**-Gluten **Lu**-Lupin **Mi**-Milk  
**Mu**-Mustard **Nu**-Nuts **Se**-Sesame Seeds **So**-Soya **Sd**-Sulphur Dioxide

*Please note the descriptions on our menu do not include all ingredients, so please speak to a member of the team if you want to know more about any ingredients used. As part of the provision of Food information to Consumers Regulation EU1169/2011, we will only highlight ingredients if they are intentionally added to the product. Although we take reasonable precautions to prevent cross contamination of allergens, this is not always possible due to size and limitations of our kitchen. We handle and prepare a variety of foods that contain allergens and at times cooking equipment and preparation areas may be shared. **Drink Allergens:** Before ordering your drinks please speak to a member of the team if you want to know about the ingredients used.*

**[www.thehalfmoonshaftesbury.co.uk](http://www.thehalfmoonshaftesbury.co.uk)**  
**01747 852456**

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# Welcome to THE HALF MOON

Your freshly cooked to order meals will take up to 30 minutes to arrive, from ordering. At busy times or for large parties, service will take longer. All our fresh produce is delivered daily by local independent suppliers.

## STARTERS

### Homemade Chicken Liver Pâté **£6.50**

Smooth Chicken Liver Pâté made with fresh Herbs Port & Brandy, served with toasted Ciabatta. *(Contains Mi, Gl, Sd)*

### Homemade Goats' Cheese, Caramelised Onion & Pine Nut Tart **£6.25 (V)**

Creamy Goats' Cheese, Caramelised Onion and Pine Nuts encased in Filo Pastry, served with Salad Garnish. *(Contains Mi, Gl, Sd)*

### Chorizo & Smoked Bacon Hash with Poached Egg & Sundried Tomato Pesto **£6.50**

Swap Chorizo, Bacon & poached Egg for Tofu – vegan  
Pan cooked fresh vegetables with your choice of topping drizzled with homemade sun dried Tomato Pesto. *(Contains Sd)*

### Parma Ham, Pomegranate Seeds & Fig Compote **£7.00**

Italian cured Parma Ham with homemade Fig compote, Pomegranate Seeds and Baby Salad Leaves. *(Contains Sd)*

### Slow Braised Pig cheeks with Celeriac Mash, Chestnut Puree & Baby Leeks **£6.25**

*(Contains Nu, Mi, Eg, Ce, So, Mu, Gl, Lu, Sd)*

## PIZZAS

**NOT AVAILABLE  
SUNDAY LUNCHTIMES**  
*Thin Crispy Base*

*(Contains Gl, Ce, Mi)* Eat in **£9.50** Takeaway **£8.50**

**Margherita** Tomato Sauce & Mozzarella (V)

**Pear, Ricotta & Hazelnut** & Mozzarella (V)

**Roasted Vegetable, Goats' Cheese, Pesto & Mozzarella (V)**

**Stilton, Walnut, Olives & Rocket** & Mozzarella (V)

**Italian Meats Prosciutto, Salami Piccante, Pancetta & Mozzarella**

**Chicken Fajita** Chicken, Fajita Spice & Seasoning, Peppers, Red Onion & Mozzarella

**BBQ Chicken** Chicken, BBQ Sauce & Mozzarella *(Contains Mu)*

**Spicy Chorizo** Spanish Chorizo, Red Onion, Peppers, Jalapeños, Fresh Chilli & Mozzarella

## MAIN COURSES

### Slow Roasted Pork Belly **£12.50**

Roasted for hours so the fat melts away and the meat melts in your mouth. Served with fresh seasonal vegetables, mashed potatoes and delicious gravy. *(Contains Mi, Eg, Ce, So, Mu, Gl, Sd – allergens are present in the gravy, we have allergen free gravy available by request)*

### Home cooked Ham, 2 Free Range Eggs & Chips **£8.75**

### 8oz Rump Steak with Chilli, Ginger, Coriander & Lime Salsa **£14.00**

Rump Steak cooked to your liking, served sliced on a bed of Pak Choi, topped with homemade Salsa, served with Garlic topped Cherry Tomatoes and Chips. *(Contains Sd)*

### Confit Duck Leg in Lentil & Chasseur sauce with Polenta Toast **£12.00**

Slow cooked Crispy Duck leg with puy lentils in a rich Chasseur style sauce. *(Contains Ce, Sd, Gl, Mi, Eg, So, Mu)*

### 1/2 Roasted Guinea Fowl with Cherry Sauce & Fondant Potatoes **£12.75**

A subtle flavour mid - way between Chicken and Pheasant. Served with Roasted Vegetables. *(Contains Ce, Sd)*

### Beef Bourguignon with Horseradish Mash **£13.00**

28 day matured Steak slow cooked in a rich red wine Casserole served with Horseradish Mash and seasonal Vegetables *(Contains Mi, Eg, Mu, Gl, So, Ce, Sd)*

### Spaghetti with Fennel, Ricotta & Cherry Tomatoes (V) **£9.00**

Italian egg noodles coated in creamy Ricotta Cheese with garlic infused fennel. Topped with freshly grated Grana Padano cheese & vine ripened roasted Cherry Tomatoes. *(Contains Eg, Mi, Gl)*

### Dorset Rack of Lamb studded with home grown Rosemary & Black Garlic with Truffle Mash Potato **£15.50**

3 Bone rack of Dorset roasted lamb served with Truffle mashed Potato, rich gravy and seasonal Vegetables *(Contains Gl, Eg, So, Ce, Mu, Mi, Sd – allergens are present in the gravy allergen free gravy is available by request)*

### Pollo Giovanni **£11.00**

John's Chicken! John's favourite family recipe for chicken – flattened chicken breast topped with Mozzarella, wrapped in Parma Ham, coated in rosemary, Garlic & Lemon Breadcrumbs. Served with Roasted Vegetables & Fondant Potatoes – a dish not to be missed! *(Contains Mi, Eg, Gl, Ce, Sd)*

### Tofu, Avocado & Roasted Vegetable Tacos (vegan) **£10.25**

Description *(Contains Gl, Ce, Sd)*

## FRESH FISH

*Fish may contain bones*

### Fresh catch of the day **£11.00**

Fresh fish of the day deep fried in our homemade beer batter served with garden Peas & Chips. *(Contains Gl, Sd)*

### Homemade Monkfish Scampi with Samphire **£13.00**

Fresh Monkfish coated in our Lemon and herb Panko crumb served with Chips & Samphire. *(Contains Gl, Eg)*

### Mediterranean baked Sea Bass **£14.00**

Fresh Seabass fillets baked with thinly sliced Potatoes, cherry Tomatoes, Olives, Capers, Lemon & white wine. *(Contains Sd)*

### Pan cooked Teriyaki Salmon with Orange, Coriander & Fennel Salad **£12.00**

*(Contains So, Sd)*

*Not to be missed!*

# THE HALF MOON SUNDAY CARVERY

A choice of 3 Top Quality Prime Cut Meats

Homemade Yorkshire Puddings, Amazing Roast Potatoes, Fresh Seasonal Vegetables & Gravy

Adults £10.95 Small £8.95 Under 12's £6.95

Booking Advisable 12-3pm • Gluten Free Available

**Food Served All Day**

## HOMEMADE PIES All £10.90

**Homemade Steak & Guinness Pie**  
Succulent Pieces of Beef in a Rich Guinness Gravy,  
topped with Homemade Shortcrust Pastry  
(Contains Mi, Eg, Ce, So, Mu, Gl, Sd, Lu)

**Pork, Sage & Cider Pie**  
Tender pieces of Pork Loin & Fresh Sage in Cider gravy,  
topped with Homemade Shortcrust Pastry  
(Contains Gl, Mi, Ce, Sd, Lu, Mu, Eg, So)

**Turkey & Ham Pie**  
Tender pieces of Turkey Breast & Home Cooked Ham  
in a White Creamy Sauce, topped with Homemade  
Shortcrust Pastry  
(Contains Mi, Ce, Gl, Lu, Sd, Eg, Mu)

## BURGERS All £10.95

*Choose from:* Homemade 21 Day Matured Beef  
Chicken Breast • Lamb, Rosemary & Redcurrant  
Spinach & Falafel (V) (Contains Eg, Mi, Gl, Lu)

*Then choose one of the following fillings:*

Truffle (V)	Truffled Mushrooms, Truffle Mayonnaise & Mozzarella
Smokey	Monterey Jack Cheese, Smoked Bacon & Smokey BBQ Sauce (Mu, Ce)
Sweet (V)	Goats' Cheese & Sweet Caramelised Red Onion
Spicy	Monterey Jack Cheese, Jalapeños & Spicy Salami
Black & Blue (V)	Blackened Cajun Spices & Blue Cheese

## SIDE ORDERS £3.00 each

Garlic Bread (Contains Gl, Mi) with cheese 80p  
Chips with cheese 80p  
Onion Rings (Contains Gl, Eg)  
French Beans tossed in Truffle Oil topped with Ricotta  
and toasted Hazelnuts  
Salad (Contains Sd)  
Portion of Seasonal Vegetables (Contains Mi)

## LUNCHTIME OPTIONS

Served 12-3pm

**SALADS** (All contain Sd) All £9.00

Tuna Nicoise salad (Contains Eg)  
Lemon & Thyme marinated Chicken & Smoked Bacon Salad  
Stilton, Pear & Walnut Salad (V)

**BAGUETTES** (All contain Sd, Mi) All £6.50

Tuna Mayo Melt (Contains Eg)  
Cheddar Cheese & Homemade Chutney  
Home cooked Ham & Homemade Chutney  
Brie, Bacon & Cranberry  
Avocado, Tomato, Ricotta & Sundried Tomato Pesto (V)

## CHILDREN & SMALLER APPETITES All £6.75

*(Please see regular size portion for allergy advice)*

Homemade Steak & Guinness Pie  
Home cooked Ham, Egg & Chips  
Sausage & Mash (Contains Mi, Eg, Ce, So, Mu, Gl)  
Fresh Catch of the day  
Homemade Chicken Nuggets (Contains Gl, Eg)  
Spaghetti with Fennel, Ricotta & Cherry Tomatoes

Please ask a member of staff for our **HOMEMADE DESSERT MENU**

# COFFEE & HOT DRINKS REAL ALES & LAGER

Single Espresso	£2.30	Tea	£2.30
Double Espresso	£3.20	Hot Chocolate	£2.55
Americano	£2.30	Floater Liqueur	£5.00
Cappuccino	£2.55		
Latte	£2.55		
Mocha	£2.55		

REAL ALES	Badgers Finest Ales Badger Best Bitter • Seasonal Ale
DRAUGHT LAGERS	Amstel • Kronenbourg 1664 Birra Moretti
BOTTLED LAGER	Budweiser • Desperado Heineken 0% - Non Alcoholic
CIDER	Thatchers Gold Mortimers Orchard

## WINE LIST

### WHITE

	Taste	175ml	250ml	Bottle
<b>Sauvignon Blanc</b>	Dry	£5.40	£6.40	£19.00

*Sauvignon Blanc, New Zealand*

Tropical fruit flavours with green pepper and freshly picked peas. Perfect as an aperitif or paired with baked fish and fresh leaf salads.

<b>Cortese</b>	Dry	£5.50	£6.50	£20.00
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*Gavi Balbi Sporani, Italy*

Fruity and aromatic with a tangy citrus finish. Perfect paired with light fish dishes, mussels and white meat.

<b>Chenin Blanc</b>	Off Dry	£5.00	£6.00	£17.50
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*Chenin Blanc, South Africa*

Fresh and crisp with soft and delicate apple flavours. Perfect paired with fish pie or roast turkey.

<b>Viura</b>	Dry	£5.35	£6.35	£18.50
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*White Rioja, Spain*

If you are looking for something different, this is your answer. It has an intense aroma of flowers. Perfect paired with paella and fish stews.

<b>Pinot Grigio</b>	Medium	£5.10	£6.10	£18.00
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*Pinot Grigio, Italy*

Pairs perfectly with antipasti, fried fish and light pasta dishes.

<b>Chardonnay</b>	Dry			£27.00
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*Chablis, France*

Our favourite white wine is really crisp and pairs perfectly with seafood.

### ROSÉ

<b>Pinot Grigio &amp; Noir</b>	Dry	£5.00	£6.00	£17.50
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*Pinot Rosé, Italy*

Fresh and fruity with delicate aromas of red berries. Perfect paired with salads, cold meats and seafood dishes.

<b>Zinfandel</b>	Medium	£5.40	£6.40	£19.00
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*White Zinfandel, USA*

Strawberry ice cream on the nose with fruit packed strawberry jam on the palate. Perfect paired with cajun spices or summer desserts.

### RED

	Taste	175ml	250ml	Bottle
<b>Sangiovese &amp; Merlot</b>	Medium	£5.50	£6.50	£20.00

*Chianti, Italy*

Our house red is ripe & plummy with perfumed spice cherry, black pepper & fresh red fruits. Perfect paired with burgers or pizza.

<b>Gamay</b>	Light	£5.40	£6.40	£19.00
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*Beaujolais, France*

Flavours of crushed black cherries & raspberries with a touch of menthol, cinnamon & ground cloves. Pair with chicken or duck.

<b>Merlot</b>	Medium	£5.10	£6.10	£18.00
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*Merlot, Chile*

Elegant and round red has flavours of cherries, pepper and soft chocolate. Perfect with pastas and cheeses.

<b>Shiraz</b>	Full	£5.35	£6.35	£18.70
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*Shiraz, South Africa*

Dark, smokey nuances on the nose with rich fruitcake. Pairs with BBQ meat.

<b>Tempranillo</b>	Medium	£5.40	£6.40	£19.00
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*Rioja Crianza, Spain*

Fantastic fruit concentration with vanilla and oak hints. Perfect paired with roast meats, lamb dishes or pasta.

<b>Pinot Noir</b>	Medium			£25.00
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*Pinot Noir, New Zealand*

Elegant and juicy with savoury spices, cocoa powder and toasty oak. Perfect paired with beef carpaccio & wellington or roast pork with herbs.

<b>Syrah, Grenache, Mouvedre, Cinsault</b>	Full Bodied			£32.00
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*Chateaufeuf du Pape, France*

Intense rich flavours of damson, red fruit & spice with a warm elegant finish. Perfect with beef and rich game dishes.

### SPARKLING

<b>Glera</b>	Off Dry	20cl Bottle	£8.00
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*Prosecco, Italy*

Aromas of apple and peach with a clean finish. Perfect paired with light starters, fish and seafood.

<b>Glera</b>	Dry	75cl Bottle	£25.00
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*Prosecco, Italy*

Light aromas of herbs & crusty bread, leads to a creamy, lemon-tanged palate with a bright, lively finish. Perfect paired with mushrooms and creamy sauces.

<b>Moët &amp; Chandon Brut Imperial</b>	Dry		£55.00
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*Champagne, France*

Perfect paired with any special occasion!