

The Full Moon Inn

Morton

Monday Wine and Dine

Available Lunch: 12 noon – 2.30pm

Dinner: Monday 5.00pm – 8.00pm

SAMPLE MENU

STARTERS

Roasted tomato and basil soup, warm baguette

Atlantic prawns and crayfish, dressed leaves, Marie Rose sauce

Smoked Mackerel and lime pate, pickled fennel, toasted sourdough

Chicken liver pate, pistachio, red onion chutney, toasted mini onion loaf

Mediterranean platter, beetroot falafel, smoked harrisa humous, olives, flatbread

MAINS

Pancetta wrapped pork fillet

On a bed of tagliatelle, wild mushroom stroganoff cream, vine tomatoes

Chicken supreme

Parmentier potatoes, creamed leeks, carrots, mange tout, mushroom and tarragon cream

Fish and chips

Large beer battered haddock, chunky chips, mushy peas, homemade tartare sauce

Fresh dressed Cromer crab

French Fries, dressed house salad, Marie-Rose

Fish pie, Mac and cheese

Smoked haddock, salmon, prawns and garden peas in a white wine cream, topped with crispy mac and cheese,

Served with medley seasonal vegetables

Moon burger

8oz steak burger, bacon, stilton or Monterey Jack, burger sauce, served in a brioche bun, French Fries

100z 28 day aged Rump steak - £5 supplement

French fries, watercress, peppercorn sauce

Roasted Sweet potato and caramelised red onion seeded tart (VE)

Dressed house salad, French Fries

DESSERTS

Bakewell tart, warm cherry compote, cherry swirl ice-cream

Warm belgium chocolate brownie, Bailey's salted caramel sauce, vanilla ice-cream

Sticky toffee pudding, butterscotch sauce, vanilla ice-cream

Vanilla crème brulee, fruits of the forest compote, butter shortbread

Trio of ice-creams and sorbets

2 courses - £25.00

3 courses - £30.00

Includes a 175ml glass of Anciens Temps, red, white or rose wine

We cook with all allergens in our kitchen. We cannot eliminate cross contamination.
Please inform us of any allergies or dietary requirements before ordering.

The Full Moon Inn, Main Street, Morton, Notts NG25 0UT
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