

Bread, garlic bread, crostini, olives £2.50 each

STARTERS

CRISPY DUCK SPRING ROLL £6.25

Shredded duck confit, spring onions and Chinese five spice with hoi sin plum sauce and crispy savoy cabbage 'seaweed'.

MARINATED BEETROOT AND GOAT'S CHEESE SALAD £6.25

Lemon, tarragon, thyme and mint marinated beetroot and grilled ripe goat's cheese salad finished with a honey mustard dressing and crispy herb croutons.

THAI SPICED FISHCAKES S £6.25 M £12.50*

Fresh salmon, cod and potato breaded fishcakes with Thai spices, lime and coriander, served with sweet chilli sauce.

HOMEMADE SOUP OF THE DAY £5.50

Served with crusty bread. Please ask your server for today's recipe.

MOON'S HOUSE PATÉ £5.95

Today's recipe with toasted French bread and a zesty red onion marmalade.

SPICED POACHED PEAR AND STILTON SALAD £6.25

Pears poached slowly in red wine with crumbled Cropwell Bishop stilton served over a balsamic dressed leafy salad.

MOON'S SCOTCH EGG WITH BLACK PUDDING £7.95

Our twist on a classic British dish. Served with Dijon mayonnaise.

CRAYFISH TAIL AND PRAWN SALAD S £6.25 M £12.50*

A light dill and lemon marinated prawn and crayfish tail salad with a mouth watering Marie Rose sauce.

PAN FRIED MEDITERRANEAN PRAWNS S £6.95 M £13.95*

Mediterranean prawns pan fried in a garlic and herb butter served with focaccia bread, ideal for mopping up the juices.

OVENBAKED FIELD MUSHROOMS £5.95

Tasty field mushrooms, topped with a crispy bacon and parmesan glaze.

BREADED WHITEBAIT £5.95

Deepfried crispy breaded whitebait with a devilishly piquant tartare sauce.

* Served as a main course with your choice of minted new potatoes or chips and a seasonal dressed salad.

OUR SIGNATURE DISHES *Some of Mr. Moon's signature dishes from his travels*

EDWARD MOON'S STEAK AND ALE PROPER PIE £11.95—Our traditional and award winning steak and ale pie.

Hand cut chunks of steak gently braised in a full flavoured real ale and horseradish sauce then baked

into a delicious short crust pastry pie. Served with chips and vegetables.

BARRY THE BUTCHER'S BEST RECIPE BANGERS OF THE DAY £10.95

A traditional comfort food favourite grilled to perfection. Comes with creamy mashed potatoes, red wine gravy and seasonal vegetables.

MOON'S SPECIALITY ROASTED LAMB SHANK £13.95

Tender roasted shank of lamb. Served on mashed potato with a minted redcurrant pan gravy and market vegetables.

DUCK SUPPER £16.95

A succulent duck breast and a crispy confit duck leg served with dauphinoise potato, seasonal vegetables and perfectly matched

with an orange, sultana, cranberry and rosemary infused pan gravy.

HOMEMADE STEAK BURGER £11.95

Served with coleslaw, relish and chips in a delicious deli bun.

Add Cropwell Bishop stilton or mozzarella. £12.50 Add Cropwell Bishop stilton or mozzarella and bacon. £12.95

MORE MAIN COURSES

ASPARAGUS, PEA AND WILD MUSHROOM TAGLIATELLE £10.95

In a delicious basil cream sauce finished with parmesan shavings.

BEEF BOURGIGNON £12.95

Tender pieces of braised beef in a red wine, pancetta and shallot sauce. Served with gratin potatoes and seasonal vegetables.

BUTTON MUSHROOM AND CHERRY TOMATO GOULASH £9.95

Cooked into a delicious spinach and smoky paprika cream sauce with a timbale of savoury rice.

PAN ROASTED SUPREME OF CHICKEN £13.95

A plump and succulent supreme of chicken, filled with a brie and spinach mousse served with a wild mushroom and thyme cream sauce, minted new potatoes and seasonal buttered vegetables.

SLOW ROASTED BELLY PORK £13.95

Slowroasted belly of pork served with Robbie's famous roast potatoes, crispy crackling and an apple and calvados cream sauce with seasonal vegetables.

GRILLED FILLET OF SEABASS £14.95

A sizzling fillet of seabass served on a warm crushed new potato and chive salad with a smoked salmon and dill cream sauce and market vegetables.

BUTTERNUT SQUASH AND COCONUT CURRY £10.95

Spiced butternut squash, spinach and coconut curry with a coriander and chickpea potato cake finished with grilled ripe goat's cheese.

CHARGRILLED GAMMON STEAK £12.50

Chargrilled to perfection. Served with chips, a parsley and English mustard cream sauce and seasonal vegetables.

BARRY THE BUTCHER'S 8OZ RIB-EYE STEAK £16.95

Chargrilled and served with thick cut chips and vegetables. Choose from **creamy stilton**, **green peppercorn** or **red wine** sauce to compliment your beef.

CAULIFLOWER CHEESE TART £10.95

Shortcrust pastry cauliflower cheese tart, ovenbaked to perfection and served with a crisp dressed salad and new potatoes.

GRILLED FILLET OF COD £13.95

Grilled fillet of cod wrapped in prosciutto served on creamy mash with a wild mushroom and red wine sauce.



BARRY THE BUTCHER— OUR FRIENDLY NEIGHBOUR!

Hereford beef, dry aged for a minimum of 21 days, from cattle naturally reared for 24 months. Bred to full maturity for a fuller flavour, sourced from local farms in the Cotswolds.



9 Chapel Street, Stratford-upon-Avon CV37 6EP Telephone 01789 267069 www.moonsrestaurants.com

FOOD ALLERGIES AND INTOLERANCES BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS

An optional 10% service charge will be added to parties of 6 or more.