

GLUTEN FREE LUNCH MENU

FOR THE TABLE

**Marinated
Mixed Olives 6**

**Lemon Hummus,
Tomato Gel, GF Bread 9**

**Baked Camembert, Red Onion & Port Chutney,
Honey Roasted Nuts, GF Bread (Serves 2) 22**

STARTERS

Soup Du Jour 9
Gluten Free Bread, Flavoured Butter

Salmon Mosaic 14
Chermoula Sauce, Pickled Mussels' Meat, Spinach Emulsion

Fried Wood Pigeon 13
Porcini Sauce, Cranberry Gel, Pancetta Dust

Calamari Fritti 11
Black Garlic Aioli, Shaved Fennel, Coriander

Slow Cooked Hispi Cabbage (v) 10
Coriander Yoghurt, Tarragon Oil, Toasted Almonds, Mustard Dressing

MAIN COURSES

Roasted Lemon Chicken Breast 25
Sweet Potato Fondant, Pak Choi, Pink Peppercorn Sauce, Broad Beans

Fusilli ai Zucca (v) 16
Butternut Squash, Manchego Espuma, Chimichurri, Shaved Fennel

The Moonlight Burger 18
Two Beef Patties, Lamb's Lettuce, Tomato, Smoked Cheddar,
Streaky Bacon, Gochujang Emulsion, Skin On Fries

STEAK

All served with Skin on Fries, King Oyster
Mushroom, Peppercorn Sauce

7oz Dry Aged Beef Fillet Steak 43

8oz Dry Aged Rib-Eye Steak 39

8oz Dry Aged Rump Steak 30

*Our steaks are made with 100% British beef, sourced from
local farmer and butcher H.H. Jackson est. 1926.*

SANDWICHES

All served with Coleslaw and Skin On Fries

Smoked Salmon Sandwich 14

Black Garlic Aioli, Lettuce, Red Onion, Fennel

BLT Bagel 11

Streaky Bacon, Lettuce, Tomato, Miso Mayo

Cajun Chicken Sandwich 12

Mint Yoghurt Sauce, Rocket, Red Onion, Smoked Cheddar

Fish Finger Sandwich 15

Tartar Sauce, Lamb's Lettuce, Gochujang Emulsion

SIDES

Triple Cooked Chips 6

Skin On Fries 6

Rocket House Salad 5

Confit New Potatoes 5

Hispi Cabbage & Bacon 5

DESSERTS

Torched Italian Meringue 10

Fig & Honey Mousse, Burnt Chocolate Crumb, Mixed Berry Coulis

Assiette of Homemade Ice Cream & Sorbet 9

LUNAR