



FOR THE TABLE

'LE PETTIT CROISSANT BAKERY' BREAD With olive oil and balsamic £3.95

TOASTED GARLIC BREAD £4.95

MIXED AND MARINATED OLIVES £4.95

TOMATO, BASIL AND MOZZARELLA CROSTINI £6.25

APPETISERS

MOON'S SCOTCH EGG WITH BLACK PUDDING

Our twist on a classic British dish with Northumberland

black pudding and Dijon mayonnaise £9.95

CHICKEN LIVER & BRANDY PARFAIT

Another original house recipe culminating in a
flavoursome and sumptuous paté served with crisp

bread and a red onion marmalade £9.25 ~

MOREISH CRISPY WHITEBAIT

Lightly dusted in a paprika flour served with harissa mayonnaise £8.95 ~

POACHED PEAR & STILTON SALAD

A delicious Cropwell Bishop stilton and spiced

poached pear salad with balsamic £8.95 ~

SALMON, COD & DILL FISHCAKES

Our own fragrant recipe with a hint of lemon

and a piquant tartare sauce £9.95

MUSHROOMS ON TOAST

Field mushrooms panfried in a moreish garlic herb butter sauce on toast,

finished with rocket and parmesan shavings £8.95 ~

OUR BEST PRAWN COCKTAIL

Baby prawns and crayfish tails with a

spiced horseradish Marie Rose sauce £9.95 ~

CHARGRILLED HALLOUMI CHEESE & BEETROOT SALAD

Over a green salad with house vinaigrette, the salty

cheese with the roasted beetroot and zesty

dressing is a wonderful combination £8.95 ~

WINTER VEGETABLE SOUP

A hearty soup finished with crunchy

herb croutons and 'Le Pettit Croissant Bakery' crusty bread and butter £7.50 ~

We can adapt these dishes to be gluten free ~

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

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



MAIN COURSES

BUTTON MUSHROOM BOURGUIGNON

Button mushrooms sautéed in a creamy smoked paprika, tomato, shallot, parsley and caper sauce with creamed potato £14.95 ~

PANROASTED CHICKEN BREAST

A pan roasted succulent supreme of chicken served with creamed potatoes and a wild mushroom, smoky bacon and shallot red wine sauce £21.95 ~

SLOW ROAST BELLY OF COTSWOLD PORK

Our speciality pork belly infused with a hint of garlic and thyme, served with an apple and cinnamon compote, roast potatoes, a caramelised onion and sage Merlot pan gravy and finished with crispy crackling £22.95 ~

ROAST BUTTERNUT SQUASH & COCONUT CURRY

An absolute winner of a dish, served with a spinach, chick pea and coriander potato cake and finished with crumbled Welsh goat's cheese £15.95 ~

GRILLED FILLET OF HAKE

Served with rosemary roasted new potatoes and an oak smoked Scotch salmon and dill cream sauce £21.95 ~

EDWARD MOON'S PIE OF THE DAY

Please ask your server for today's recipe, our delicious fillings are topped with a light puff pastry lid and served with our thick cut chips £18.95

GRILLED FILLET OF SEABASS

A gently grilled fillet of seabass on herb roasted ratatouille with saute new potatoes and a harissa butter sauce £22.95 ~

PORK & HERB SAUSAGE CASSOULET

'Barry the Butcher's' finest pork and herb sausages, grilled to perfection, served with a hearty puy lentil (may contain traces of gluten), butter bean and borlotti bean cassoulet with oak smoked bacon, garlic and tomato, served with creamed potato £17.95

PESTO CREAM GNOCCHI

Cooked into a pesto, oven roasted tomato and asparagus cream sauce topped with a savoury sunblushed tomato herb crumb £14.95

CHARGRILLED SIRLOIN STEAK

From 'Barry the Butcher' next door, chargrilled to your liking and served with thick cut chips. Choose from your choice of a stilton, brandy and green peppercorn or caramelised onion and sage Merlot sauce

8oz £26.95 10oz £29.95 ~

SIDE ORDERS ALL £4.25

MIXED SALAD WITH VINAIGRETTE THICK CUT CHIPS
BUTTERED NEW POTATOES ROCKET & PARMESAN SALAD WITH BALSAMIC
TOMATO & RED ONION SALAD WITH BASIL OIL
CREAMED POTATO BROCCOLI & GREEN BEANS
SAUTÉED COURGETTES WITH TOMATO HERB DRESSING

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