

The Old Inn

at

Halwell

Evening

Menu

All meals are cooked to order please be aware that during busy periods there may be a delay

Visit our web site @ www.theoldinnhalwell.co.uk

Starters and Light Bites

**** Choices Gluten Free Rolls or Bread available**

Homemade Seasonal Soup with Freshly Baked Roll and butter **	<i>7.00</i>
Breaded Plaice Goujons with Tartare Sauce	<i>7.00</i>
Crispy Floured White Bait with a salad garnish and Lemon Mayonnaise (GF)	<i>8.50</i>
Homemade Thai Salmon Fishcakes with a salad garnish and a Sweet Chilli Sauce	<i>9.00</i>
Salmon, Prawn and Crab Cocktail with Marie Rose Sauce and Buttered Malted Bloomer **	<i>11.50</i>
Chef's Homemade Smoked Mackerel Pate with a salad garnish and Toasted Malted Bloomer and Butter **	<i>8.50</i>
Chef's Homemade Chicken Liver Pate with a salad garnish and Toasted Malted Bloomer and Butter **	<i>8.50</i>
BBQ Chicken Wings with Garlic Mayonnaise and salad garnish	<i>9.00</i>
Deep Fried Breaded Mushrooms with salad garnish and Garlic Mayonnaise (V)	<i>8.00</i>
Breaded Brie Bites with Cranberry Sauce (V)	<i>8.00</i>
Homemade Pea, Chickpea and Mint Falafel with a salad garnish and a mint mayonnaise dressing (Vegan, GF) <u>May contain nuts</u>	<i>7.00</i>
Garlic Ciabatta Bread (V)	<i>4.00</i>
Garlic Ciabatta Bread with Cheese (V)	<i>5.00</i>

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Main Courses

*Gluten Free Rolls available with** choices*

10oz* Horseshoe Gammon Steak with Fried Egg, Pineapple, Chips and Peas (GF)	<i>17.50</i>
1/2lb* Homemade Beef Steak Burger with Bacon, Mushrooms in a Floured Bap, Battered Onion Rings, Chips and Seasonal Salad **	<i>18.50</i>
Naked Homemade Beef Steak Burger <i>as above without the Bap (GF)</i>	<i>17.50</i>
Battered Chicken Burger in a bap with Seasonal Salad, Mayonnaise, Homemade Coleslaw and Chips	<i>17.00</i>
8oz* Sirloin Steak with Tomato, Onion Rings, Mushrooms, Chips and Peas - <i>Remove the Onion rings for (GF)</i>	<i>26.00</i>
Peppercorn or Stilton Sauce	<i>extra £3.50</i>
Pan Fried Lambs Liver and Bacon in an Onion Gravy on a bed of Creamed Potato with Peas (GF)	<i>15.00</i>
Chefs Home Made Slow cooked Steak, Mushroom & Ale Pie with Seasonal Vegetables, Boiled Potatoes or Chips	<i>17.50</i>
The Old Inn's Hunters Chicken Breast of chicken topped with Smoked Bacon, BBQ sauce, melted Cheese, Chips and Seasonal Salad (GF) (<i>approx. 30 mins cooking time</i>)	<i>17.50</i>
Chicken Breast and Crispy Bacon Mixed Seasonal Salad with French dressing (GF)	<i>15.50</i>
Slow Roasted Belly Pork marinated in cider, honey, orange juice & spices, slow roasted and served with Cream Potatoes, Seasonal Vegetables and Cider Gravy (GF) (<i>approx. 30 mins cooking time</i>)	<i>20.00</i>

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Catch of the Day

Beer Battered Deep Fried Cod with Tartare Sauce, Chips and Garden or Mushy Peas	<i>Large 17.00</i> <i>Medium 15.00</i>
Breaded Whole Tail Scampi with Tartare Sauce, Chips and Garden Peas	<i>16.00</i>
Deep Fried Panko Coated Squid Rings with Garlic Mayonnaise, Sweet Chilli Sauce , Chips and Salad	<i>19.50</i>
Chefs' Thai Style Salmon Fishcakes Salmon, chilli and coriander, with Chips, Seasonal Salad and Sweet Chilli Sauce	<i>19.50</i>
Homemade Smoked Haddock and Mature Cheddar Cheese Fishcakes with Chips, Seasonal Salad and Lemon Mayonnaise	<i>18.00</i>
Chef's Seafood Pie Salmon, Cod, Smoked Haddock and Prawns in a Cheese Sauce topped with Creamy Potato served with fresh steamed vegetables	<i>19.50</i>
Salmon Supreme oven baked in white wine and lemon juice with The Old Inn's Butternut Squash, Stilton and Spinach Risotto(GF)	<i>21.00</i>
Darn of Hake with the skin served on a bed of Tomato, mixed Bean and Chorizo Cassoulet with a warm rosemary and sea salt focaccia roll	<i>22.00</i>
Smoked Mackerel and Beetroot Mixed Seasonal Salad with French dressing (GF)	<i>15.50</i>

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Vegetarian Delights (V)

Chefs Broccoli and Cauliflower Bake Broccoli and Cauliflower Florets in a cheddar cheese sauce with Garlic Ciabatta and Seasonal Salad	14.00
Homemade Homity Pie A combination of Potato, Onions, Garlic and Cheddar Cheese baked in a short crust pastry case with Homemade Coleslaw and Seasonal Salad or Chips	14.50
Chefs Mushroom and Spinach Lasagne with Garlic Ciabatta and Seasonal Salad	15.00
Butternut Squash, Beetroot and Goats Cheese Burger - An amazing combination of flavours and textures served in a Bap with Beetroot relish, seasonal salad and chips	15.00
Homemade Spicy Chickpea and Vegetable patties with Fresh Seasonal Salad, Homemade Coleslaw and a Salsa <i>(Vegan, GF, LF) (contains peanuts)</i>	14.50
Greek Feta Cheese, Mixed Olives and Cherry Tomatoes Mixed Seasonal Salad with French dressing <i>(GF)</i>	15.50
Chef's Sweet Potato, Butternut Squash and Mixed Bean Chilli with Boiled Rice or Jacket Potato (Cannellini, Black eyed beans, Kidney beans, Borlotti, Pinto) <i>(Vegan, GF, LF)</i>	15.50
Beetroot, Quinoa and Edamame Beans Burger with Seasonal Salad, Chips and Avocado Salsa <i>(GF, LF, Vegan)</i>	15.00
Old Inn Halloumi Burger pan fried halloumi in a brioche bun with salad, sweet chilli mayonnaise and chips	16.00
Chef's Seasonal Vegetable Korma Fresh vegetables cooked in a mild blend of Indian spices and coconut milk on a bed of rice with poppadum's and a tomato and cucumber salad <i>(Vegan GF, LF)</i>	15.00
Old Inn's Macaroni Cheese with seasonal salad and garlic ciabatta	14.50
The Old Inn's Butternut Squash, Stilton and Spinach Risotto topped with pan-fried garlic mushrooms with rosemary and sea salt focaccia Roll <i>(GF roll available)</i>	15.00

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Sides

Garlic Ciabatta Bread (V)	4.00
Garlic Ciabatta Bread with Cheese (V)	5.00
A Bowl of Chips (GF) (V)	4.00
A Bowl of Chips with Cheese (GF) (V)	5.00
Bowl of Seasonal Vegetables (V) (vegan option available)	4.00
Bowl of Seasonal Mixed Salad (V, Vegan GF)	3.50
Cheddar Cheese (melted) (V, GF)	1.00
Stilton Cheese (melted) (V, GF)	1.00
Deep fried Battered Onion Rings	2.50
Fried Egg (V, GF)	1.00
Stilton Cream Sauce (V, GF)	3.50
Peppercorn Sauce (V, GF)	3.50

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Small Appetite *All - 8.00*



Sausages, Baked Beans or Peas & Chips

Sausages, Mash Potato, Peas and Gravy

½ Jacket Potato with Side Salad topped with

Cheese *(V) (GF)*

Tuna Mayonnaise *(GF)*

Baked Beans *(V) (GF)*

Battered Whole Chicken Pieces with Chips and Beans

Macaroni Cheese and Garlic Ciabatta *(V)*

Bolognese Pasta with Garlic Ciabatta

Old Inn Tomato Pasta Sauce with Tagliatelle *(V) (Vegan option available)*

Small Battered Cod with Chips and Garden Peas

Home Baked Ham, Egg, Peas and Chips *(GF, LF)*

Deep Fried Scampi, Chips and Peas

Smoked Haddock and Cheddar Cheese Fishcake, Salad and Chips

Beetroot Edamame and Quinoa Burger with Salad and Chips *(GF, LF, Vegan)*

Lambs Liver served with Mashed Potato and Peas *(GF option available)*

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Sweets *All £6.50*

Homemade Sticky Toffee Pudding

with Ice Cream, Clotted Cream or Custard

Homemade Seasonal Fruit Crumbles

(see blackboard for details)

with Ice cream, Clotted Cream or Custard

Meringue Nest topped with Vanilla Ice Cream, Fresh Seasonal Fruits, Raspberry coulis, and Clotted Cream *(GF)*

Meringue Nest topped with Blood Orange or Mango Sorbet, Fresh Seasonal Fruits and Raspberry Coulis *(GF, LF, Vegan)*

Old Fashion Banana Split with Ice Cream and Fruit Coulis

(please request no wafer for gluten free option)

Homemade Lemon Cream Slice a semi frozen lemon cream on a biscuit based served with Raspberry Coulis

Devils Chocolate Sponge Layers of chocolate sponge and fondant cream

(Vegan, LF)

Warm Chocolate Brownie served with Ice Cream and Clotted Cream *(GF)*

(contains almonds)

West Country Ice Cream and Sorbets –

5.50 - 3 Scoops. 4.00 - 2 Scoops. 2.00 – 1 scoop

Vanilla, *(GF)*

Honeycomb, *(GF)*

Strawberry, *(GF)*

Chocolate *(GF)*

Chocolate *(contains Nuts) (vegan)*

Vanilla *(Plant based, Vegan)*

Mango Sorbet *(GF, LF)*

Blood Orange *(GF, LF)*

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