

The Old Inn
at
Halwell
Lunchtime
Menu

Available 12.00 – 2.30pm

All meals are cooked to order we ask for your patience during busy periods
Please speak to the team if you have any questions about allergens

Freshly Baked Baguette or Sandwiches

White or Malted Sliced Bloomer or Baguette, seasonal salad and filled with one of the following choices.

*Gluten Free Rolls available with ** choices*

	Baguette	Sandwich
Home Baked Ham **	<i>9.00</i>	<i>8.00</i>
Egg Mayonnaise and Cress **	<i>8.50</i>	<i>7.50</i>
Cheddar Cheese (V) **	<i>8.50</i>	<i>7.50</i>
Cheddar Cheese and Coleslaw (V) **	<i>9.00</i>	<i>8.00</i>
Tuna Mayonnaise	9.00	8.00
Brie & Cranberry Sauce ** <i>(Add Bacon)</i>	<i>8.50</i> <i>1.00</i>	<i>7.50</i> <i>1.00</i>
Sausage & Caramelised Onion	<i>10.00</i>	<i>8.50</i>
BLT (Bacon, Lettuce, Tomato) **	<i>10.00</i>	<i>8.50</i>
Bacon, Mushroom and Stilton **	<i>10.50</i>	<i>9.00</i>
Prawns in Marie Rose Sauce **	<i>11.50</i>	<i>9.50</i>
Chicken Breast and Crispy Bacon**	<i>12.00</i>	<i>10.00</i>
Old Inn Brunch (Bacon, Egg Sausage and Mushroom)	<i>13.00</i>	<i>11.00</i>

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Children's Sandwiches 4.50

Malted or White Bloomer and Mini Cheddars

Cheddar Cheese

Egg mayonnaise

Tuna Mayonnaise

Ham

Marmite

Strawberry Jam

Salad Bowls 15.50

Mixed Seasonal Salad (*Small lettuce leaves, Tomato, Cucumber, Peppers, Carrot, Onion*) **with a French dressing topped with:**

Crispy Bacon and Chicken Breast (GF)

Smoked Mackerel and Beetroot (GF)

Greek Feta, Olives and Cherry Tomatoes (V) (GF)

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Ploughman's Lunch 14.00 / 16.00 second item

With Seasonal Salad, Pickle, Pickled Onion, Homemade Coleslaw and Fresh Baked Roll and butter,

Gluten Free Rolls available

Traditional Cheddar (V)

Home Baked Gammon Ham

Stilton Wedge (V)

Jacket Potato 10.50

All with a Mixed Seasonal Salad

Coleslaw and Cheddar Cheese (V) (GF)

Cheddar Cheese (V) (GF)

Bacon and Mushroom

Chilli Con Carne (GF)

Sausage and Baked Beans

Tuna Mayonnaise (GF)

Baked Beans and Cheese (V)

Prawns Marie Rose (extra £1.00) (GF)

Mixed Beans and Butternut Squash Chilli (Vegan, GF)

Plain with Melted Butter (gf) 4.50

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Starters and Light Bites

Gluten Free Rolls available with choices**

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

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Small Appetite *All – 8.00 per person*

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)*

Deep Fried Scampi, Chips and Peas

Smoked Haddock and Cheddar Cheese Fishcake, Salad and Chips

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

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

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Traditional Meals

Home Baked Ham (GF) with a Brace of Eggs, Chips and Garden Peas	14.50
Local Pork Sausages with a Brace of Eggs, Chips and Garden Peas	14.50
Chefs Home Made Steak, Mushroom and Ale Pie with Seasonal Vegetables, Boiled Potatoes or Chips	17.50
10oz* Horseshoe Gammon Steak with Fried Egg, Pineapple, Chips and Peas (GF)	17.50
1/2lb* Homemade Beef Steak Burger with Bacon, Mushrooms in a Floured Bap with Chips, Battered Onion rings and Seasonal salad **	18.50
Naked Homemade Beef Steak Burger <i>as above without the Bap</i> (GF)	17.50
Pan Fried Lambs Liver and Bacon with Onion gravy, Mashed Potato and Peas (GF)	15.00
Beer Battered Deep Fried Cod with Tartare Sauce Chips and Garden or Mushy Peas	<i>Medium 15.00</i> <i>Large 17.00</i>
Breaded Whole Tail Scampi with Tartare Sauce, Chips and Garden Peas	16.00
Chefs Broccoli and Cauliflower Bake (V) Broccoli and Cauliflower Florets in a cheese sauce with Garlic Ciabatta and Seasonal Salad	14.50

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Chefs Mushroom and Spinach Lasagne (V) **15.00**
with Garlic Ciabatta and Seasonal **Salad**

Homemade Homity Pie – a shortcrust (V) **14.50**
base filled with Potato, Onion, Garlic
and Cheddar Cheese served with
Salad and Coleslaw or Chips and Coleslaw

**Homemade Spicy Chick pea and Vegetable
patties** with Fresh Seasonal Salad,
Coleslaw and a Salsa (Vegan, GF, LF) **14.50**
(contains Nuts)

Omelettes

Chef's Speciality **3 or 2** Free Range Egg Omelette
with a choice of 2 fillings, Chips and Mixed Seasonal Salad
14.50 -3 egg 12.50 -2 egg

Please make your choice when ordering

Mushrooms (V) (GF)

Bacon (GF)

Stilton (V) (GF)

Home Baked Ham (GF)

Cheese (V) (GF)

Tomato (V) (GF)

Spanish Style (peppers, tomato, onion, carrot, peas, mushroom) (V) (GF)

Extra Fillings **1.50**

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Sweets *All – 6.50*

Homemade Sticky Toffee Pudding

with Ice Cream, Clotted Cream or Custard

Homemade Seasonal Fruit Crumbles

with Ice cream, Clotted Cream or Custard (see blackboard)

Meringue Nest topped with Vanilla Ice Cream,

Fresh Seasonal Fruits and Clotted Cream *(GF)*

Meringue Nest topped with Mango or Blood Orange Sorbet,

Fresh Seasonal Fruits and Raspberry Coulis *(GF, LF, Vegan)*

Old Fashion Banana Split with Ice Cream and Fruit Coulis *(GF)*

(please request no wafer for gluten free option)

Homemade Lemon Cream Slice a semi frozen lemon cream

on a biscuit base 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)*

West Country Ice Cream & Sorbet

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

Vanilla, *(GF)*

Strawberry *(GF)*

Honeycomb *(GF)*

Chocolate *(GF)*

Chocolate *(Vegan)* *(contains Nuts)*

Mango Sorbet *(GF)*

Blood Orange Sorbet *(GF)*

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