

Main Course

Choice of Sunday Roast (see blackboard)	from 15.00 / 10.00 small
Chefs Almond, Cashew and Mushroom Nut Roast Served with Roast Potatoes and Seasonal Vegetables (<i>Vegan, GF</i>) (<i>contains Nuts</i>)	14.00
Carrot and Lentil Cutlets with Roast Potatoes and Seasonal Vegetables (<i>Vegan, GF</i>)	14.00
Breaded Scampi, Chips, Peas & Tartare Sauce	16.00
Home baked Ham, Egg, Chips and Peas (<i>GF</i>)	14.50
Local Sausages, Egg, Chips and Peas	14.50
Cheesy Cauliflower and Broccoli Bake served with salad and Garlic Bread (<i>V</i>)	14.00
Spinach and Mushroom Lasagne served with salad and Garlic Bread (<i>V</i>)	15.00



Small/Children's meals All - 8.00

Choice of Sunday Roast (see blackboard)
Sausage Chips and Beans or Peas
Pasta Bolognese and Garlic bread
Old Inn Tomato Pasta Sauce with Tagliatelle
Battered Chicken Bites (whole meat) Chips and Peas or Beans

Snacks

Portion of Chips (<i>V</i>) (<i>GF</i>)	4.00
Portion of Chips with Melted Cheese (<i>V</i>) (<i>GF</i>)	5.00
Ciabatta bread with Garlic Butter (<i>V</i>)	4.00
Ciabatta bread with Garlic Butter and cheese (<i>V</i>)	5.00

Sweets All - 6.50

Sticky Toffee Pudding served with Vanilla Ice Cream or Clotted Cream
Chocolate Fondant served with Clotted Cream or Vanilla Ice Cream
Freshly Baked Crumble with Vanilla Ice cream, Custard or Clotted Cream
Meringue Nest with Seasonal Fruits topped with Ice Cream and Clotted Cream (*GF*) or a choice of Sorbet (*LF*)
Warm Chocolate Brownie served with Vanilla Ice Cream and Clotted Cream (*GF*)
Homemade Lemon Cream Slice (semi frozen) served on a biscuit base with Raspberry Coulis

West Country Ice Cream - 3 scoops – 5.50. 2 Scoops 4.00. 1 scoop – 2.00.

Vanilla, Chocolate, Strawberry, Honeycomb,
Vegan Chocolate (*contains nuts*)
Mango Sorbet (*GF*) (*LF*)
Blood Orange Sorbet (*GF*) (*LF*)

(*V*) Vegetarian. (*GF*) Gluten Free. (*LF*) Lactose Free.

Offer Amber – 4%

Amber. Wafts of citrus fruit and spice
A balanced, slightly bitter flavor of Soft
Tropical Fruits. Full Bodied

Guest Ales.

Please ask about our guest ales.

DRAUGHT LAGER

- Carlsberg – 3.4%**
- Kronenburg 1664 – 4.6%**
- Tarka Four – 4%**

DRAUGHT CIDER

West Country Gold – 4.8%

Dry. West Country Gold is a sparkling
clean and dry cider with a refreshing
crispness made from 100% English
orchard apples

Devon Red – 4.5%

Medium. Devon Red is a naturally tasty
and utterly delicious, fresh apple cider.

Rib Tickler – 5%

Is a still cider, Rich aromas of honey and
baked apple, ripe and buttery on the
palate, with a moreish apple skin flavour,
balanced with a crisp, natural acidity.

BOTTLE BEER

- Guinness (surge can) – 4.1%**
- Peroni (GF) – 5.0%**
- Peroni Zero (Alc Free)**
- Crabbies Ginger Beer - 4%**
- Becks Blue – 0% (Alc Free)**
- SanMiguel Zero – 0% (Alc Free)**
- Guinness Zero – 0%(Alc Free)**

BOTTLE CIDER

- Bulmers original – 4.5%**
- Annings Fruit Ciders – 4%**
- Guest Ciders Sandford Orchard**
- Sandford Orchard Red Zero(Alc 0%)**
Please ask for choices available.

WINES

Please ask for our wine list

The Old Inn
Haswell
Drinks Menu

SOFT DRINKS & FRUIT JUICES

- Coca-Cola –Bottle**
- Diet Coke – Bottle**
- Coke Zero -Bottle**
- Draught Coca-Cola**
- Draught Diet Coke**
- Draught Schweppes Lemonade**
- Schweppes Pineapple Juice**
- Schweppes Orange Juice**
- Heron Valley Cloudy Apple Juice**
- Hartridges Orange & Passion Fruit**
- Hartridges Apple & Raspberry**
- Hartridges Apple & Mango**
- Appletiser**
(Sparkling Apple juice)
- Elderflower Presse.**
(Elderflowers in lightly Sparkling Spring Water)
- Ginger Beer**
(Zesty Ginger, lightly Sparkling Spring Water)
- Red Bull**
(Energy Drink – over 16 yrs only)
- Tarka Springs Water – Sparkling**
- Tarka Springs Water – Still**

Fruit shoot orange or blackcurrant

MIXERS

- Fever-Tree - Premium Indian Tonic**
- Fever-Tree - Light Indian Tonic**
- Fever-Tree – Mediterranean Tonic**
- Fever-Tree - Elderflower**
- Fever-Tree – Ginger Ale**
- Fever-Tree – Lemonade**
- Schweppes – Indian Tonic**
- Schweppes – Slimline Indian Tonic**



GIN

- Tarquins Sea Dog – 57%**
- Tarquins Dry Gin – 42%**
- Tarquins Blackberry – 38%**
- Tarquins Rhubarb/Raspberry – 38%**
- Tarquins Grapfruit/Elderflower – 42%**
- Tarquins Blood Orange – 38%**
- Dartmouth Gin - 45%**
- Salcombe Gin – 44%**
- Salcombe NIL – 0% (alc free)**
- Exeter Gin – 44%**
- Plymouth Gin – 41.2%**
- Exmoor Wicked Wolf – 42%**
- Offer New Moon – 42%**
- Curio Wild Gin – 44%**
- Bombay Sapphire - 40%**
- Gordons 40%**

RUM

- Devon Spiced Rum – 40%**
- Devon Honey Rum – 37.5%**
- Devon Golden Rum – 40%**
- Captain Morgans Rum – 40%**
- Morgans Spiced Rum – 40%**
- Lambs Rum – 40%**
- Woods Rum – 57%**
- Bacardi – 37.5%**
- Malibu – 37%**

WHISKY

- Glenfiddich - 40%**
- Glenmorangie - 40%**
- Cotswold Malt - 46%**
- Glenfiddich - 40%**
- Famous Grouse - 40%**
- Bells - 40%**
- Jack Daniels - 40%**
- Jameson - 40%**
- Southern Comfort - 35%**

OTHER SPIRITS

- Smirnoff Vodka – 37.5%**
- Courvoisier Brandy – 40%**
- Tarquins - Pastis – 42%**
- Baileys Original Cream – 17%**